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Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry Inspection

1994

Report of
the Secretary
of Agriculture
to the
U.S. Congress

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Preface

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate commerce for use as human food are safe, wholesome, and accurately labeled. FSIS strives to provide this vital consumer protection service at the least possible cost to the American taxpayer.

This report summarizes accomplishments, domestic and export inspection activities, and foreign program review and import reinspection activities during the past year.

Information about domestic and export inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

The first section of this report describes the organizational structure and responsibilities of FSIS.

The second section describes steps FSIS has taken to improve the efficiency and effectiveness of the inspection program and to better protect the public health.

The third section statistically summarizes domestic and export inspection activities for fiscal year 1994 (October 1, 1993, through September 30, 1994).

The fourth section statistically summarizes FSIS review of foreign inspection systems and import reinspection activities for calendar year 1994.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections *301 (c) (4)* and *20 (e) of the Federal Meat Inspection Act*, as amended (*21 U. S. C. 661* and *21 U. S. C. 620*); and sections *27 and 5 (c) (4) of the Poultry Products Inspection Act*, as amended (*21 U. S. C. 470* and *21 U. S. C. 454*).

Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

Foreign Countries and Plants Certified to Export Meat and Poultry to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

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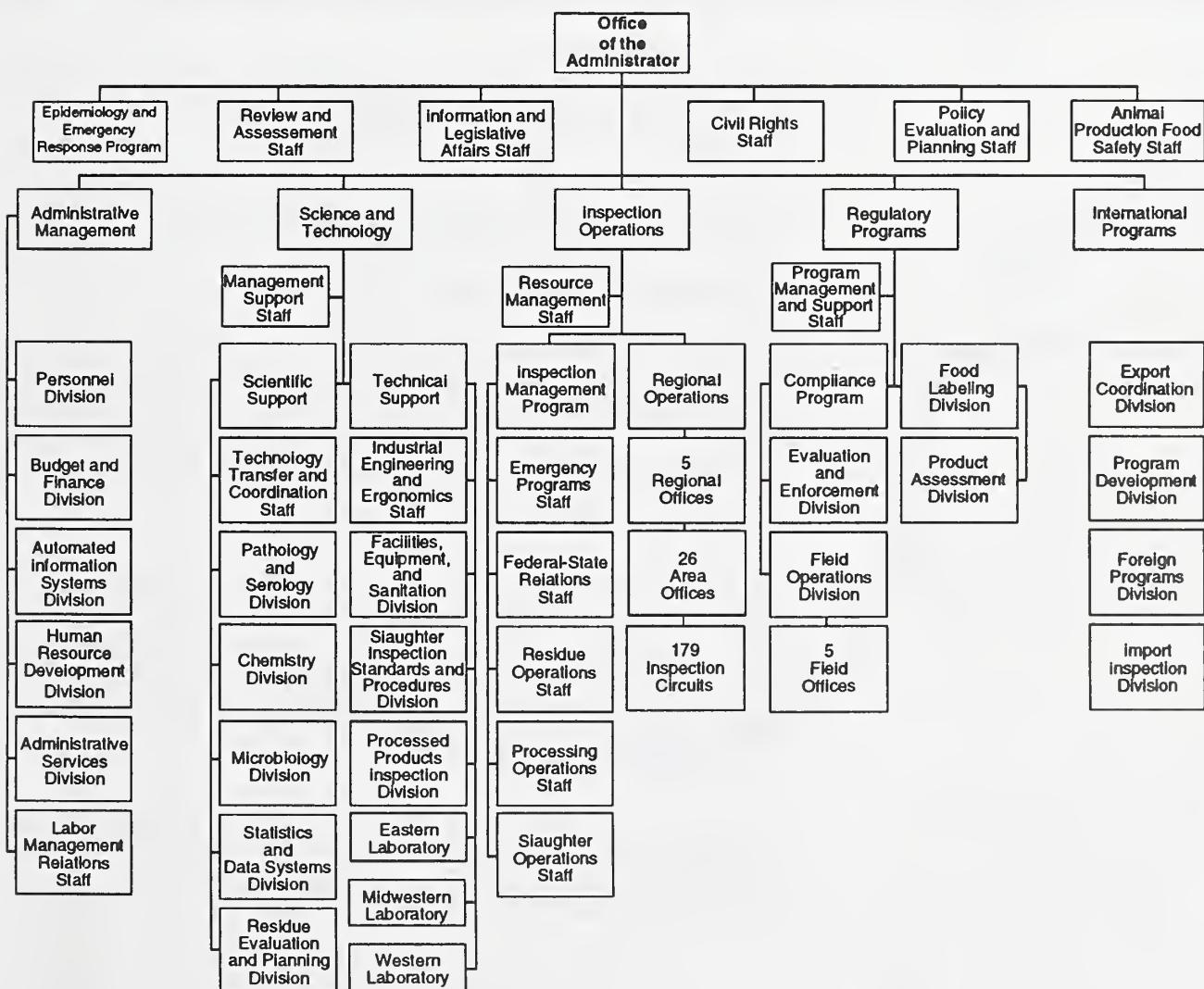
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Organization and Responsibilities of the Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

The organizational structure of FSIS is shown in exhibit 1-1. Of the agency's five major programs, four are directly involved in inspection and supportive activities: Inspection Operations, Science and Technology, International Programs, and Regulatory Programs. The fifth program, Administrative Management, oversees the functions of budget and finance, personnel administration, administrative services, information resource management, training and development, and labor-management relations. Each program is headed by a Deputy Administrator who reports to the Administrator.

Exhibit 1-1 Organizational Structure



FSIS carries out USDA's responsibilities under the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by ensuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by marketing unwholesome or misbranded products.

FSIS cooperates with other agencies within USDA, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Cooperative State Research, Education, and Extension Service, the Economic Research Service, and the National Agricultural Statistics Service. FSIS also maintains relationships with other Federal agencies with food safety responsibilities, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

As a result of the USDA reorganization, FSIS will assume responsibility for the inspection of egg products and responsibility for initiatives related to preharvest pathogen reduction and salmonella enteritidis.

Inspection Operations

Inspection Operations (IO) oversees the inspection of all meat and poultry plants in the United States that move product across State lines, administers the Federal-State cooperative inspection program, and oversees residue monitoring operations in plants.

Within IO, there are three programs--Inspection Management, Regional Operations, and the Resource Management Staff.

Inspection Management Program

Federal-State Relations Staff

The Federal-State Relations Staff coordinates all activities involved in the Federal-State Cooperative Meat and Poultry Inspection Programs. This effort includes the responsibility to ensure that States receive the technical assistance to administer Cooperative Inspection Programs that meet the "equal to" requirements of the Acts and to coordinate review procedures that ensure the "equal to" requirements are met.

Residue Operations Staff

The Residue Operations Staff directs the Agency's inplant residue monitoring programs and oversees inplant enforcement procedures when residue violations are suspected in livestock and poultry at slaughter. The staff manages the Residue Violation Information System database which is accessible, around the clock, by FSIS and FDA to track and document residue violations and follow-up regulatory actions.

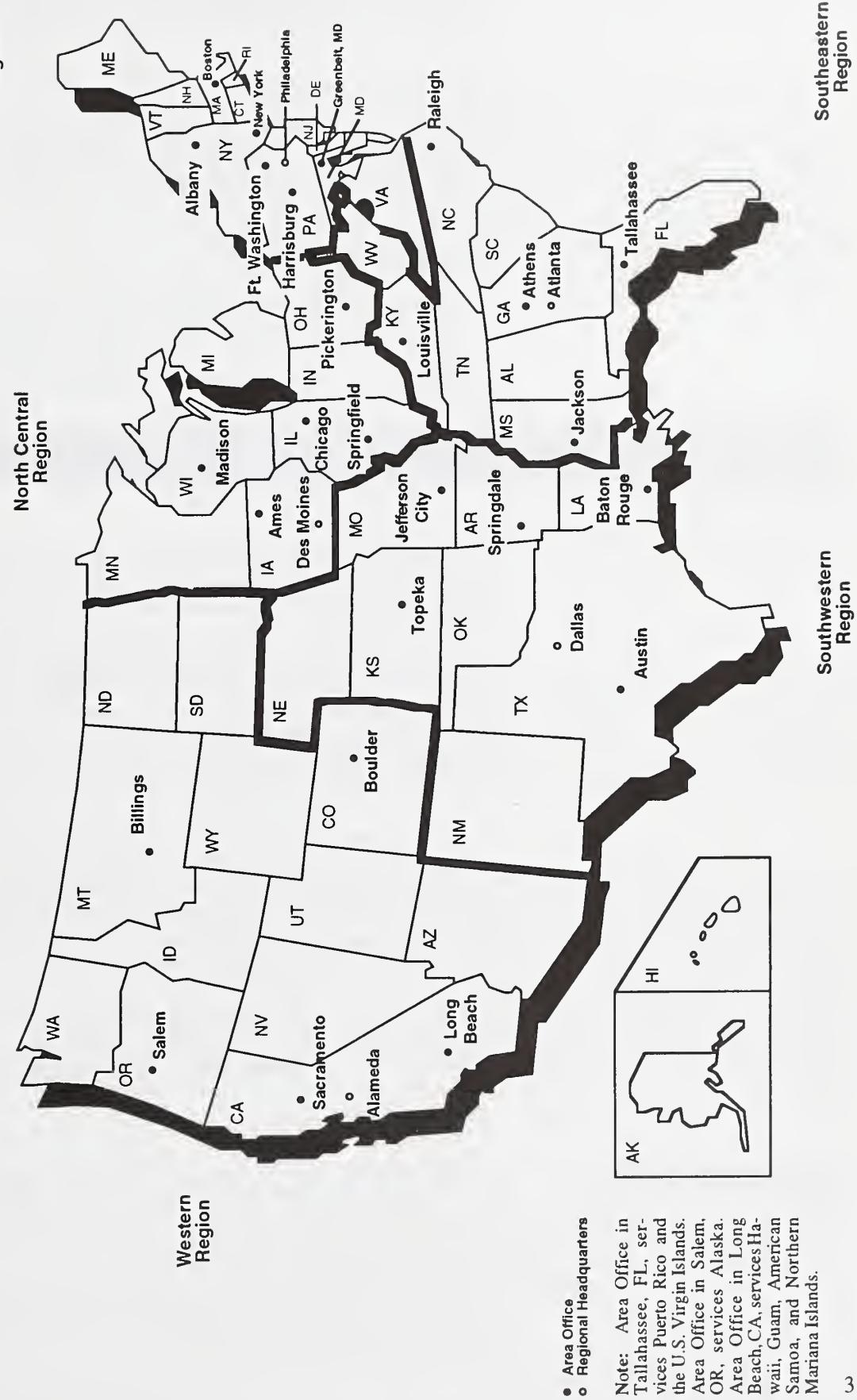
Processing Operations Staff

The Processing Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the inspection of processed meat and poultry products.

Exhibit 1-2

Inspection Operations Regions and Area Offices

Each area office is managed by an area supervisor who reports to a regional director. Within each area are several inspection circuits, each managed by a circuit supervisor. Circuit supervisors oversee the inspectors-in-charge of the plants within their circuits.



Slaughter Operations Staff

The Slaughter Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the slaughter of red meat animals and poultry and the inspection of carcasses and parts.

Resource Management Staff

The Resource Management Staff plans and reviews the allocation of IO's financial and human resources. The staff also coordinates the development of automated systems to facilitate both inspection and resource management.

Regional Operations

Inspection activities are carried out by a network of five regional offices, 26 area offices, and 179 inspection circuits. Each region is managed by a regional director who reports to the Deputy Administrator, Inspection Operations. As shown in exhibit 1-2 (on page 3), there are five or six area offices within each region.

Science and Technology

The Science and Technology Program provides scientific and technical support to the Agency's inspection programs. The primary objectives of the Science and Technology Program are to develop and enhance the scientific basis for the Agency's inspection programs, and to refine and modernize meat and poultry inspection systems, standards, and procedures. The services provided by Science and Technology are designed to keep FSIS abreast of technological and scientific developments; ensure that inspection systems and procedures make efficient and effective use of available technology and science; and ensure that meat and poultry products are safe from disease, harmful chemicals, bacteria, and toxins.

In carrying out its responsibilities, Science and Technology cooperates with other Federal agencies such as FDA, EPA, the Centers for Disease Control, and with State and local health authorities. It develops and maintains close ties with national and international scientific communities to keep abreast of scientific and technological advances and to open new avenues for exchanging scientific information.

Within the Science and Technology Program, services are divided between two major groups--Scientific Support and Technical Support--which are assisted by the Management Support Staff.

Scientific Support

Technology Transfer and Coordination Staff

The Technology Transfer and Coordination Staff acquires, analyzes, and disseminates within FSIS scientific, technical, and industrial information pertinent to FSIS programs and the meat and poultry industry.

The staff coordinates evaluation of rapid/on-site testing programs for use by FSIS, develops and implements the Agency's plan for regulating products of biotechnology, and integrates inspection program needs with the development of technologies.

Pathology and Serology Division

The Pathology and Serology Division develops the pathology and serology programs that support meat and poultry inspection. It provides laboratory support, studies infectious zoonotic agents associated with food, and develops serological tests for the potential presence of these agents in food animals.

Chemistry Division

The Chemistry Division develops and improves practical, analytical procedures for detecting chemical residues in meat and poultry products. This Division directs the performance of highly complex methods development and activities in the field laboratories and manages the new user fee-based Accredited Laboratory Program. A quality assurance program for the Federal-State laboratories and monitoring of chemistry analyses in the Technical Support Laboratories to ensure the quality and integrity of analyses is also performed. In addition, the Division participates in the evaluation of analytical procedures submitted to FDA for new animal drug applications.

Microbiology Division

The Microbiology Division plans and maintains microbiological monitoring and surveillance programs and carries out special investigations into the safety of products and processes. This Division also develops economical and efficient analytical screening and confirmatory methods for use in laboratories and in FSIS plants. This Division directs the performance of highly complex microbiological, antibiotic residue, species identification, and entomological analyses in FSIS field laboratories. In addition, it provides expert advice to the Administrator, and other Federal, State, and local agencies.

Statistics and Data Systems Division

The Statistics and Data Systems Division assists in designing statistical studies and in analyzing and interpreting data developed within the agency. It also provides advice on the validity and application of statistical conclusion. This Division also manages programs and develops systems in support of the information resources management activities in Science and Technology.

Residue Evaluation and Planning Division

The Residue Evaluation and Planning Division plans FSIS activities to monitor for potentially unsafe residues of drugs and other chemicals in meat and poultry products. This Division advises inspection personnel on control procedures to prevent adulterated product from entering the food supply. It develops an annual plan for sampling and testing domestic meat and poultry for residues and coordinates the plan for testing of imported products. It also consults on residue avoidance programs involving producers and official establishments. This Division compiles, evaluates, and publishes annual data from the National Residue Program.

Technical Support

Industrial Engineering and Ergonomics Staff

The Industrial Engineering and Ergonomics Staff develops work measurement standards and determines staffing needs for inspection procedures. The staff also studies ergonomic procedures and workplace design and recommends improvements to maintain effectiveness while enhancing human safety in task performance.

Facilities, Equipment, and Sanitation Division

The Facilities, Equipment, and Sanitation Division develops guidelines for the meat and poultry industry to use in the design and construction of physical plants to ensure a sanitary operating environment. Guidelines are also developed for the industry to use to develop sanitation programs including water reuse.

The Division reviews and approves drawings of and specifications for meat and poultry facilities and equipment before construction and modifications.

Slaughter Inspection Standards and Procedures Division

The Slaughter Inspection Standards and Procedures Division develops procedures to inspect food animals, poultry, and their products to ensure that meat and poultry products are safe. The Division also develops guidelines for sanitary slaughtering procedures to be used by industry and inspection tasks to verify compliance with these guidelines.

Processed Products Inspection Division

The Processed Products Inspection Division develops guidelines to be used by industry to produce safe meat and poultry products. Ready-to-eat products must be subject to processing procedures which result in a pathogen safe product. The Division also develops inspection tasks to verify that the industry produces safe meat and poultry products.

Technical Support Laboratories

The FSIS Technical Support Laboratories provide analytical services, methods development, and scientific support for FSIS activities. The laboratories are located in Athens, GA (Eastern Laboratory); St. Louis, MO (Midwestern Laboratory); and Alameda, CA (Western Laboratory). FSIS augments the analytical capacity of these laboratories by contracting with commercial laboratories.

Management Support

Management Support Staff

The Management Support Staff plans and reviews the allocation of Science and Technology's financial and human resources and manages all administrative management activities for Science and Technology including the Pathogen Reduction Program (PRP), Information Resource Management (IRM), Agency Training Steering Committee (ATST), and Equal Employment Opportunity. The staff also provides coordination for the development and planning of program goals.

International Programs

International Programs (IP) carries out requirements of the Federal meat and poultry inspection laws to ensure the wholesomeness of imported meat and poultry products. IP reviews foreign inspection systems to ensure that they are equal to the U.S. system, reinspect imported meat and poultry products entering U.S. commerce, represents U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products, and coordinates the inspection and certification of meat and poultry products for export.

IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in domestic and international trade of meat and poultry products.

Foreign Programs Division

The Foreign Programs Division ensures that meat and poultry imports have been produced under inspection systems equivalent to that of the United States. This is accomplished by regularly evaluating the effectiveness of each eligible country's inspection system controls in the following risk areas: disease, residues, contamination, processing, and economic fraud. The frequency of the reviews is determined by past performance on system reviews and product reinspection results. The Division coordinates the review and evaluation of new foreign country applications for eligibility to export product to the United States.

Import Inspection Division

The Import Inspection Division ensures that imported meat and poultry products are properly certified and meet U.S. standards when presented at the port of entry for reinspection. A computer-assisted system guides the sampling of imported products for reinspection, and the data are used to determine subsequent sampling of products from a particular country and plant. The data also supplement information developed by the Foreign Programs Division to evaluate foreign inspection systems. A product that does not meet U.S. requirements is refused entry into this country. The product may be re-exported, destroyed or, in some cases, converted to animal food.

Program Development Division

The Program Development Division provides technical guidance and analytical support for IP. This Division conducts policy studies, coordinates planning functions, designs and tests new procedures, and develops issuances and regulations to implement current policy. It also manages information resources and data systems operations for IP and oversees the operation, development, and maintenance of the Automated Import Information System and other computer-assisted systems.

Export Coordination Division

The Export Coordination Division facilitates the export of U.S. meat and poultry products. This Division maintains liaison with foreign inspection programs in more than 80 nations. Division officials meet with foreign government officials about foreign country requirements that differ from those of the United States. The Division also assists the U.S. meat and poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements. It plans and coordinates reviews of U.S. plants by foreign officials.

Regulatory Programs

Regulatory Programs (RP) directs the agency's compliance activities, reviews and approves labels for federally inspected domestic and imported meat and poultry products, and evaluates and sets standards for food ingredients, additives, and compounds used to prepare and package meat and poultry products.

Food Labeling Division

The Food Labeling Division approves labels for meat and poultry products prior to use to ensure truthful and informative labeling of products produced in and imported to the United States.

Product Assessment Division

The Product Assessment Division (PAD) provides evaluation and guidance on nutrition, product standards, food additives, chemicals, and packaging materials.

The Compliance Program is composed of two divisions:

Field Operations Division

The Field Operations Division investigates violations of the inspection laws, controls violative products through detentions, civil seizures, and voluntary recalls, and provides regulatory control over businesses engaged in transporting, storing, and distributing meat and poultry products after those products leave federally inspected establishments. Five area offices carry out activities in field locations throughout the country. During FY 1994, the agency conducted more than 46,000 compliance reviews of meat and poultry products in distribution channels.

Evaluation and Enforcement Division

The Evaluation and Enforcement Division evaluates investigative cases and coordinates application of administrative, civil, or criminal legal actions with USDA's Office of the General Counsel and the U.S. Department of Justice.

Administrative Management

The Administrative Management program provides management services for FSIS budget and finance activities, personnel administration, labor-management relations, information resources management, training, procurement, contracting, and property management. The Administrative Management program includes the Automated Information Systems Division, Human Resource Development Division, Personnel Division, Budget and Finance Division, Administrative Services Division, and Labor Management Relations Staff.

Automated Information Systems Division

The Automated Information Systems Division is responsible for the oversight and coordination of automated information resource management (IRM) activities for FSIS. The Division plans and forecasts FSIS information system needs, acts as adviser on computer system networks, and ensures that appropriate policies are followed in the development and operation of such systems. The Division also manages the FSIS Computing Facility.

Human Resource Development Division

The Human Resource Development Division plans and implements technical and supervisory training activities for FSIS and manages the Donald L. Houston Center for Meat and Poultry Sciences at Texas A&M University in College Station, TX. The Division advises management on training programs and policies needed to support the Agency's long-term goals.

Personnel Division

The Personnel Division assists FSIS managers and program leaders in position management and classification, salary and wage administration, recruitment, safety and occupational health matters, employee development, and employee relations. The Division also assists in developing organizational structures and conducting reviews of how existing structures are performing.

Budget and Finance Division

In guiding and directing the Agency's budget and finance activities, the Budget and Finance Division performs forecasting, planning, and evaluation activities. This Division is also responsible for accounting systems and procedures, assistance on travel and other fiscal services, and budget and finance oversight of State inspection programs.

Administrative Services Division

The Administrative Services Division is responsible for FSIS real and personal property management, procurement and contracting, processing of service agreements, and coordination of the formatting, printing, and distribution of directives. The Division is also responsible for records management, forms management, printing and mailing functions, and management of postage costs.

Labor Management Relations Staff

The Labor Management Relations Staff serves as liaison between FSIS management, union officials, employee organizations, and third parties under Title VII of the Civil Service Reform Act. The staff handles negotiations, disputes and grievances, and formulates the overall labor-management policies and program for FSIS.

Units in the Office of the Administrator***Policy Evaluation and Planning Staff***

The Policy Evaluation and Planning Staff facilitates the development and documentation of FSIS policies and regulations, and coordinates Agency planning. This staff conducts analytical and evaluative studies for the Administrator and for individual program offices. The staff also supports the Agency's implementation of quality management initiatives, coordinates FSIS emergency preparedness functions, and responds to requests under the Freedom of Information and Privacy Acts.

Review and Assessment Staff

The Review and Assessment (R&A) office conducts indepth assessments and investigations along with special project reviews to determine the causes of significant program problems and provides analyses of program effectiveness across all aspects of FSIS. R&A also assists the Administrator in investigating allegations of program breakdowns or other matters that could compromise the effectiveness of the inspection system in protecting public health and safety.

Information and Legislative Affairs Staff

The Information and Legislative Affairs Staff communicates with the public, Congress, other government agencies, the media, and FSIS personnel about FSIS policies, programs, and activities. The staff directs a comprehensive public information and education program on issues such as food safety and labeling. The staff also develops speeches and

testimony for Agency officials. It also develops and distributes written and audiovisual materials for a variety of audiences and serves as congressional liaison for the agency. The staff operates the toll-free Meat and Poultry Hotline (1-800-535-4555; 202-720-3333 in the Washington, DC, metropolitan area).

Civil Rights Staff

The Civil Rights Staff provides support to managers and supervisors for administration of Titles VI and VII of the Civil Rights Act of 1964 and other applicable laws and regulations. The staff plans program initiatives, evaluates employment activities, mediates the resolution of complaints, and conducts EEO training and program reviews.

Animal Production Food Safety Staff

The Animal Production Food Safety Program works with scientists and animal producers to find and implement measures from the farm to the slaughter plant to control pathogenic microorganisms and chemical residues. The program staff identifies research and data needs, develops standards affecting food safety for animals presented for slaughter, and identifies preharvest measures to improve food safety critical control points. The staff targets pathogenic microorganisms such as E.coli 0157:H7 and Salmonella, which can infect livestock and poultry during production and transportation and cause foodborne illness if allowed to contaminate meat and poultry products.

Epidemiology and Emergency Response Program Staff

The Epidemiology and Emergency Response Program (EERP) plans, formulates, and establishes public health programs aimed at controlling the incidence of foodborne disease linked to the consumption of meat and poultry products, provides direction on the development of policies related to public health, and assesses the effectiveness of Agency strategies and policies to ensure food safety and public health. It operates a foodborne hazard control center to which reports of imminent and actual outbreaks of foodborne disease are directed, and directs the activities of agency epidemiologists, public health veterinarians, and others involved in identifying and controlling current and potential threats to public health.

EERP is organized into three teams: Program Management, Epidemiology, and Emergency Response. The Program Management Team provides information resource management and analytical support to the EERP program. The Epidemiology Team is dedicated to research, analysis, surveillance, and evaluation of epidemic disease activities. The Emergency Response Team is responsible for product recalls, foodborne illness outbreak investigations, and liaison with State public health officials.

FSIS is pursuing a broad and long-term science-based strategy to improve the safety of meat and poultry products and to better protect public health. The Agency is undertaking a farm-to-table approach by taking steps to improve the safety of meat and poultry at each step in the food production, processing, distribution, and marketing chain. These steps are designed to focus more attention on the risk of microbial contamination, the Nation's most significant food safety problem. The Agency's goal is to reduce contamination as much as possible by setting public health-oriented standards for pathogenic microorganisms, building the principle of prevention into the production and inspection processes, and fostering the development and use of technology.

In addition to a number of in-plant improvements, FSIS is working closely with the FDA to ensure food safety at the retail level, and to establish Federal standards for the safe handling of food during transportation, distribution, and storage. FSIS also will work with producers and others to develop and implement food safety measures that can be taken on the farm and before animals enter the slaughter facility to reduce the risk of harmful contamination of meat and poultry products.

Inspection Modernization

Pathogen Reduction Act

In FY 1994, new statutory authority was proposed to better protect consumers from meat and poultry products that contain pathogens, which cause foodborne illness. In September 1994, the Secretary of Agriculture proposed legislation that was introduced in the Congress that would significantly reform and improve the meat and poultry inspection systems by providing the Secretary with the authority to take necessary action to limit and destroy pathogens, based on the best available scientific and technological data. The Pathogen Reduction Act of 1994 would have:

- required the Secretary to issue regulations mandating testing of meat and poultry products for the presence of pathogens or their markers. At that time, pathogen testing programs existed only for ready-to-eat meat and poultry products.
- to the extent scientifically supportable, required establishment of levels of pathogens that are a threat to public health when found on meat and poultry products prepared under Federal inspection.
- given the Secretary authority to halt the distribution of adulterated or misbranded meat and poultry products. Under current law, the Secretary is limited to detaining adulterated or misbranded products for 20 days. The proposal also would have given the Secretary the authority to recall meat and poultry products that pose a threat to public health. A mandatory recall provision would have supplemented the voluntary recall system now in place.

- required identifying information for livestock and poultry presented for slaughter so that the previous premises of contaminated animals could be identified. The proposal also would give the Secretary the authority to require producers and handlers to maintain records to track the purchase and sale of animals.
- allowed the Secretary to withdraw Federal inspection from—or refuse to provide Federal inspection to—establishments for repeat violations of the Federal inspection laws and regulations, after an opportunity for a hearing. Currently, withdrawal of inspection or refusal to grant inspection must be preceded by conviction of certain violations of law in Federal or State court.
- authorized imposition of civil penalties for violations of the Federal Meat Inspection Act and the Poultry Products Inspection Act, and the regulations.
- expanded the Secretary's authority under the animal quarantine laws.

The 103rd Congress adjourned without taking action on the legislative proposal.

HACCP Round Table

On March 30 and 31, 1994, FSIS held a Round Table meeting on the Agency's initiative to establish mandatory Hazard Analysis and Critical Control Point (HACCP) systems in U.S. livestock and poultry slaughter and processing plants. HACCP is a process control system designed to prevent physical, biological, and chemical adulteration throughout the food production process. The Round Table provided a forum in which constituents of USDA were given the opportunity to comment on the development, content, and implementation of a significant public health initiative.

The Round Table participants, who were selected by a process announced in the Federal Register, included public health officials and representatives of the meat and poultry industries, consumer groups, scientific organizations, producer and farmer groups, and employees of Federal, State, and local governments. The Round Table also was open to the public. FSIS issued a report summarizing the discussions.

Poultry Enhancement Program

In a regulatory proposal published in the July 13, 1994, Federal Register, FSIS proposed to implement a new system of post-mortem inspection of all poultry species. The proposal contained innovations to provide assurances that USDA-inspected and passed poultry products would be free of visible contamination. Finished product standards would be revised to eliminate process tolerances for fecal contamination. Also, the proposal would require the use of approved antimicrobial treatments in all official establishments. After the close of a 90-day comment period, FSIS began analysis of over 400 comments. No action was taken on the proposal.

The Agency's proposal to require the use of anti-microbial treatments and to codify the Agency's policy that the category of feces contamination be removed from Finished Product Standards was included in a second regulatory proposal, "Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems." The comprehensive proposal was published in the February 3, 1995, Federal Register, with a comment period that extended through June 5, 1995.

Pre-Operational Sanitation Inspection

In FY 1994, FSIS began implementation of an improved pre-operational sanitation inspection program for livestock slaughter plants, similar to the one used in poultry slaughter plants. The improved program ensures greater uniformity in conducting pre-operational sanitation inspection and helps to shift the responsibility for plant sanitation to plant management. Instructions issued to field personnel identify areas and units for random sampling by FSIS inspectors. Training and correlation sessions were conducted. Also, guidelines were issued for those establishments choosing to use partial quality control programs for pre-operational sanitation, with monitoring by FSIS.

Under the traditional pre-operational inspection procedures, all facilities and equipment were systematically examined. As deficiencies were observed and identified by the inspector, company employees corrected them. The traditional procedures resulted in FSIS inspectors supervising industry employees and, in effect, assuming plant management's responsibility to ensure that facilities and equipment were sanitary at the start of operations.

Performance Based Inspection System

The Performance Based Inspection System (PBIS) is a computer-based system that organizes inspection requirements, schedules inspection activities, and maintains a record of findings for meat and poultry processing operations under Federal inspection. In September 1993, FSIS issued a summary report on a Data Quality Study of PBIS. The study was conducted to respond to concerns about the reliability of data used to support policy decisions. Three areas of data input and output were assessed. In response to recommendations of the report, in FY 1994 FSIS reviewed all software and corrected minor errors in data summary programs. Also in FY 1994, FSIS improved the way in which PBIS reports are issued. Although fewer reports are now issued, the reports are specifically designed to meet the needs of the office requesting the data.

New Turkey Inspection System

In the beginning of FY 1994, FSIS conducted special reviews of 26 turkey slaughter plants operating under the New Turkey Inspection System (NTIS), which was implemented in 1985. The reviewed plants process about 64 percent of the U.S. supply of turkey. The review was conducted to provide an overall assessment of NTIS and evaluate the detection procedures for osteomyelitis in plants operating under NTIS. The review was part of a continuing effort to update the inspection program and strengthen enforcement.

In February 1994, FSIS released findings of the special review. As a result of the special review, FSIS took corrective action at several plants and recommended improvements to NTIS.

State Meat and Poultry Inspection Programs

The Federal meat and poultry inspection laws authorize States to conduct meat and poultry inspection programs for products shipped in intrastate commerce. The requirements of the State programs must be "at least equal to" the requirements of the Federal inspection program.

During FY 1994, FSIS completed reviews of the inspection programs of six States. The State inspection programs of Alaska, Louisiana, New Mexico, Texas, Vermont, and Wisconsin were found to be acceptable.

In May 1994, the first annual meeting of directors of State meat and poultry inspection programs was held. The meeting provided valuable assistance to the 27 State programs in their efforts to maintain inspection programs with

requirements at least equal to those of the Federal program. The meeting, which was funded by FSIS, was recommended in the Consolidated Review Report of 1990 and also was requested by the National Association of State Departments of Agriculture.

In FY 1994, a microbiological monitoring program for Salmonella and Listeria monocytogenes was established for State Cooperative Inspection Programs. With the monitoring program, the standards of the State Cooperative Inspection Programs became as stringent as the standards of the Federal program.

A position of assistant director was added to the FSIS Federal-State Relations Staff. The addition of an assistant director, which was recommended in the Consolidated Review Report of 1990, enables FSIS to conduct more precise and in-depth reviews of State Performance Plans.

The Agency's decisions on OIG recommendations were accepted on May 23, 1994. The recommendations were the result of an OIG audit of State meat and poultry inspection programs. The majority of OIG's recommendations were closed and an internal audit continued on a few remaining items. FSIS continues to evaluate ways to increase the effectiveness and consistency of reviews of State programs.

Microbiological Control

Expanded Microbiological Testing

The tragic outbreak of foodborne illness from Escherichia coli 0157:H7 in January 1993 and subsequent outbreaks in this country have shown that E. coli 0157:H7-contaminated foods, including ground beef, pose a significant public health problem. As few as 10 to 100 organisms can cause serious illness and possibly death.

Ground beef is traditionally served in ways that do not destroy the pathogen, and since FSIS considers the pathogen an adulterant in raw ground beef the Agency is taking steps to keep contaminated ground beef from commerce and is encouraging the industry to control its processes and test its products. FSIS testing will expand the information base on the pathogen and its control.

In October 1994, FSIS began testing for E. coli 0157:H7 in samples of raw ground beef collected from plants under Federal inspection and retail stores. When contamination is found, FSIS informs the producer and requires that the positive lot be either destroyed or reprocessed in a manner that kills the organism. FSIS requires firms finding contaminated raw ground beef at any stage--from production to retail--to take similar action and notify FSIS so it can take steps needed to protect the public health.

The program involves testing about 5,000 samples, 2,500 each from federally inspected plants and retail stores. Of the 2,500 samples collected at federally inspected plants, 1,250 will be collected at randomly selected plants and 1,250 will be collected at targeted plants that were identified by below average performance, processing deficiencies or consent orders. The retail samples include 1,250 random samples and 1,250 targeted samples that are collected at stores located in States with reported E. coli O157:H7 outbreaks. A screening test gives preliminary results in 2 days. Potential positives undergo confirmation (biochemical and serological) testing. Plants can opt to freeze and retain sampled lots until analytical results are reported. If retained lots test positive, they can be destroyed or cooked, and a recall would be averted.

Nationwide Microbiological Baseline Data Collection Program

FSIS is collecting data on the microbiological profile of raw meat and poultry produced under current manufacturing and inspection systems. Data from the baseline surveys will provide information on the type and level of selected microorganisms on various classes of raw products. These studies are part of the Pathogen Reduction Program. The first baseline program (Steer/Heifer) was completed in September 1993 and a final report issued in January 1994.

A second FSIS baseline study on cows and bulls began in December 1993 and concluded in December 1994. As soon as the results are completed, they will be reported. About 3,000 cow and bull carcasses were sampled from approximately 185 plants. The plants in the study slaughter approximately 99 percent of all cows and bulls slaughtered in the United States.

A similar survey of broiler chickens began July 1, 1994. A market hog (pork) survey began January 3, 1995.

FSIS also recently completed a more limited microbiological study to determine the prevalence of selected microorganisms in ground beef. In a nationwide survey of ground beef produced under Federal inspection, 4.3 percent were positive for *Salmonella*, 18.0 percent were positive for *L. monocytogenes*, and 0.2 percent were positive for *Campylobacter jejuni/coli*. *Escherichia coli* O157:H7 was not detected in any of the 563 samples analyzed. A similar study has been completed for ground beef produced and sold at the retail level. The data for the retail study is undergoing statistical analysis.

Antimicrobial Sprays

Because spraying hot water or water with certain antimicrobial compounds can help control microbial contamination on carcasses, FSIS is allowing beef slaughter plants to use certain sprays without first obtaining Agency approval.

FSIS issued Directive 6340.1 in November 1992, spelling out conditions under which livestock slaughter plants with FSIS-approved partial quality control programs (PQC) can obtain FSIS approval to use Pre-Evisceration Carcass Sprays (PECS). FSIS allows water sprays containing such antimicrobial agents as organic acids that are "generally recognized as safe" (GRAS) by the FDA and other agents specifically approved for this purpose.

When pre-evisceration sprays are used, inspectors ensure that the plant is controlling spray concentrations and pressures, and taking steps to see that the sprays do not cause carcass weight gain. They also do not permit the company to use sprays to remove feces, milk, or ingesta. Before deciding to allow use of pre-evisceration sprays on livestock carcasses, FSIS evaluated many studies on carcass sprays and the antimicrobial effects of organic acids on meat tissues and consulted with its advisory committee members and other experts in public health and the food and animal sciences.

In November 1994, FSIS notified meat, grocery, and poultry associations that it had decided to forgo prior approval on certain accepted antimicrobial treatments to help the red meat industry move faster to install new technologies to reduce pathogens on raw product. The policy change makes it possible for plants to use certain antimicrobial and hot water rinses without prior approval from FSIS. The rinses can be used after carcasses have passed inspection and prior to the carcasses being moved into coolers.

The decision to add certain antimicrobial treatments to the final, post-inspection carcass wash does not change FSIS policy requiring that beef carcasses be trimmed of visible contaminants of feces, ingesta, or milk. The Agency's comprehensive proposal on HACCP and pathogen reduction will include antimicrobial sprays and other near-term interventions.

Wash Versus Trim Study

Through an agreement with USDA's Cooperative State Research, Education, and Extension Service, FSIS awarded a research contract to Texas A & M University to determine whether washing, washing and subsequent treatment with organic acids, or trimming is the best method of removing localized areas of fecal contamination from beef carcasses. The study, which began in late 1993, was performed in a university setting simulating actual plant conditions. The final report was accepted for publication in the Journal of Food Protection. The study showed "washing followed by organic acid treatment performed better than trimming or washing alone on all carcass surfaces except the inside round, where organic acid treatments and trimming performed equally well. Overall, lactic acid reduced levels of *Escherichia coli* O157:H7 significantly better than acetic acid; however, differences between the ability of acids to reduce *Salmonella* were less pronounced."

The National Live Stock and Meat Board funded a study to compare the ability of different chemical compounds and hot water spray washing procedures with hand trimming and spray washing methods to remove fecal contamination on beef carcasses. A consortium of five land-grant universities performed the study and submitted results for publication in the Journal of Food Protection. The report stated "Trimming and spray washing treatments achieved extensive reduction of the fecal material placed on the samples. The use of water at elevated temperatures (e.g., 74° C) may be useful in decontamination of beef carcasses. The chemical interventions may be more useful only in combination with water sprays of lower temperatures (16-32° C)."

Funding for Food Safety Research

Under the Pathogen Reduction Program, FSIS awarded five research contracts in FY 1994. The projects include three to develop rapid methods to detect or count certain bacterial pathogens in meat and poultry products and one to detect a specific pathogen in pork products. The fifth project will help make ready-to-eat products safer—it is a test that inspectors and plant managers could use to tell whether products have been adequately cooked to kill bacteria that could cause illness.

In 1994, Agricultural Research Service scientists adapted a rapid microbiological test so that it could be used for meat and poultry. Work continues on the test. Rapid tests are one of the tools that will help modernize meat and poultry inspection and improve industry's ability to produce safe food.

Advisory Committees

The Office of the U.S. Coordinator for Codex Alimentarius serves as the focal point for directing the activities of the two advisory committees managed by FSIS: the National Advisory Committee on Microbiological Criteria for Foods and the National Advisory Committee on Meat and Poultry Inspection. These two committees provide outside expert advice to the Agency on issues of food safety, product standards, labeling requirements, and others. In addition, the Advisory Committee staff provides support to the Administrator on special projects on an as-needed basis.

Among their accomplishments, the Committees have: 1) developed HACCP principles, 2) recommended microbiological content levels for raw molluscan shellfish, 3) developed a generic HACCP plan for raw beef, 4) given advice on product standards and the implementation of HACCP, and 5) provided comments on the FDA's proposed rule to establish procedures for the safe processing and importing of fish and fishery products.

Labeling

Nutrition Labeling

FDA and USDA developed similar regulations requiring nutrition labeling on processed foods to provide consistency that will make it easier for manufacturers to comply and for consumers to make choices for a healthy diet. Congress changed the compliance date for certain FDA-regulated foods from May 8, 1994, to August 8, 1994.

On January 6, 1993, FSIS published regulations that amended the meat and poultry inspection regulations to permit voluntary nutrition labeling on single ingredient, raw meat and poultry products and to establish mandatory nutrition labeling for most other meat and poultry products. During FY 1994, the Agency published final technical amendments to improve the clarity and accuracy of the nutrition labeling regulations.

On May 10, 1994, FDA and FSIS published similar requirements for manufacturers labeling foods as "healthy." The rules prescribe limits on total fat, saturated fat, cholesterol and sodium and other factors. The effective date for rules on labeling meat and poultry products as "healthy" is November 10, 1995; sodium limits are being phased in on that date, with still lower limits required by November 10, 1997.

On May 25, 1994, FSIS published a health claims proposal that complements a similar FDA rule permitting claims associating dietary intake to prevention of such conditions as heart disease, hypertension, cancer, and osteoporosis. The comment period closed July 25, 1994.

An interactive, multi-user automated system, the Label Tracking and Review System (LTRS), was designed to electronically track label applications submitted to FSIS and to provide technical support to label information specialists regarding nutrient content claim analyses. The content claim module of LTRS was implemented in June 1994. The automated system has improved internal controls of submitted labels and increased FSIS' ability to respond to applicant queries regarding the status of label reviews. Also, the system ensures that nutrient content claims analyses are performed accurately and consistently. Future enhancements will include technical support modules to allow verification of serving size information reported on labels.

Safe Handling Instructions on Labels

As part of its program to control pathogens in meat and to educate food handlers on how to prevent foodborne illness, FSIS is requiring meat and poultry products that are not ready-to-eat to carry safe handling instructions. FSIS published a final rule to mandate the inclusion of safe handling instructions on labels of raw and partially cooked meat and poultry products. All official establishments and retailers were required to add safe handling instructions on ground or comminuted meat and poultry product labels by May 27, 1994, and by July 6, 1994, for all other raw and partially cooked meat and poultry

products. The safe handling instructions warn consumers that some food products may contain bacteria which could cause illness if the product is mishandled or cooked improperly.

Prior Label Approval

Under current FSIS rules all meat and poultry labels are reviewed—some, at least twice—in “sketch” and final forms. While FSIS Inspectors in Charge at the plant can approve labels for single ingredient products, in practice, most labels are submitted to Washington, D.C. FSIS reviewers check to see that labels are truthful and not misleading, are in compliance with FSIS product standards, and that ingredients and product formulation comply with FSIS regulations.

FSIS now reviews about 180,000 labels per year. In November 1993, FSIS proposed a rule to expand generic approval of labels. The proposed expansion of generic approval could reduce the number of labels subject to prior approval by 60 to 70 percent.

FSIS asked the Office of Inspector General, in December 1994, to evaluate the current system and possible modifications to that system to help determine the most effective way of assuring consumers that meat and poultry labels contain accurate information.

Policy on Labeling Poultry Fresh

USDA’s policy to allow poultry to be labeled “fresh” as long as its internal temperature is above 0° F has come under sharp criticism. California passed a State law and a California senator and representative introduced bills in the U.S. Congress prohibiting the term on labels for poultry that has been below 26° F. In February 1994, the Secretary asked for a review of the policy, saying the policy should meet consumer expectations but any change must not reduce poultry safety.

FSIS held three public hearings and surveyed 200 callers to USDA’s Meat and Poultry Hotline to determine the public’s attitudes, perceptions, and expectations regarding poultry labeled as “fresh.” Also, FSIS reviewed the scientific literature on the microbiology of poultry and requested that the Agricultural Research Service (ARS) conduct studies in order to identify and resolve any pertinent scientific or technical issues related to time and temperature that might affect the safety of poultry products during distribution and storage.

After reviewing the information obtained, FSIS prepared a proposed rule revising its policy to better meet consumers’ expectations regarding poultry labeled as “fresh.” The new proposed rule, published January 17, 1995, would prohibit the term “fresh” on the labeling of poultry that ever has been chilled below 26° F. Poultry previously held between 0° and 26° F would have to be labeled “previously frozen.”

“Organic” and “Natural” Labeling Claims

To date, FSIS has not allowed the use of the term “organic” on meat and poultry product labels, because of the lack of consensus on what the term means as applied to animal products. However, the 1990 Farm Bill required USDA to issue rules for foods to be labeled “organic.”

The 1990 Farm Bill required establishment of a board to develop organic standards and to prepare proposed rules after October 1, 1993. USDA will use the Board’s recommendations along with public input to develop proposed rules for organic standards for livestock. Production standards are needed to

ensure that growth promotants and other substances used on non-organically raised livestock are not used in raising organic animals. Also, the organic livestock and birds must be kept separated from non-organically raised livestock or birds throughout production from the farm, up to and including the slaughter, processing, and packaging of products.

To help develop the standards, USDA obtained input via four public hearings between January and March 1994, where farmers and breeders from organic and traditional operations participated. The board presented recommendations to the Secretary of Agriculture in August 1994. Recommendations covering such topics as animal husbandry, animal health, animal identification, and feed will provide the basis for USDA's draft proposed standards for organic livestock production and handling.

FSIS allows the term "natural" on minimally processed meat or poultry products that contain no artificial ingredients. Because the definition does not address how the animal was raised, products from animals treated with antibiotics, for example, can meet the definition. FSIS requires: (1) Claims regarding raising of animals must relate to practices commonly used for the species, e.g., claims that no hormones were used could not be used on poultry, because hormones are not permitted in poultry; and (2) The company must provide documentation, such as signed affidavits for its claims, and it must maintain animal and product identity before, during, and after slaughter so that products are truthfully labeled.

Residue Prevention

National Residue Program

FSIS conducts the National Residue Program to help prevent the marketing of animals containing violative levels of residues of animal drugs, pesticides, and industrial chemicals. The testing program has expanded greatly since its inception, and because the use of many pesticides has declined over the years, a greater emphasis is now placed on testing for animal drugs. Each year, FSIS re-evaluates the testing program to ensure that the compounds most likely to be present in animals raised for food that can be tested for are included in the program.

The activities of the National Residue Program include, for population sampling, the residue monitoring program, surveillance programs, exploratory programs, special studies, and individual enforcement testing. To monitor for residues, samples of meat and poultry products are collected from healthy appearing animals at domestic slaughter establishments under FSIS and State inspection using a statistically based, random sampling plan. Surveillance programs are designed to distinguish components of the livestock and poultry populations in which residue problems exist, to measure the extent of the problems, and to evaluate the impact of actions initiated to reduce the occurrence of residues in the populations. Exploratory programs are generally employed to study the occurrence of residues for which no residue limits have been established or for which a laboratory testing method has not been validated. FSIS may conduct studies to develop information on the frequency and concentrations at which such residues occur. Special studies may be desired to acquire information about the occurrence of specific residues in livestock and poultry. A residue study may be categorized as a special study if it does not meet the criteria for one of the other types of programs. For

individual enforcement activities, FSIS collects samples for testing when a problem with residues is suspected. Specimens are collected from individual animals or groups of animals based on clinical signs or herd history.

Residue monitoring for compounds focuses on kidney and liver tissues because most FDA and EPA animal drugs and pesticide limits or tolerances are set in terms of these target tissues. Most residue violations have been detected in kidney, liver, or fat—not in muscle tissue. A violation is any amount greater than the tolerances (legal limit) for a compound. The tolerances are established by FDA and EPA taking into consideration a wide margin of safety.

The majority of violations detected in monitoring samples have been violative residue levels of approved animal drugs, particularly sulfonamide and antibiotic compounds used to prevent or treat bacterial infections. Antibiotic and sulfonamide residue violations are found in relatively small percentages of the animals that make up the meat supply, and the violations are usually only slightly higher than the legal limits. These same data show few residues in poultry. One of the reasons for drug residue violations in livestock and poultry in past years has been a failure by producers to allow adequate time for the drugs to clear an animal's system.

FSIS continues to find low percentages of drug or pesticide residue violations. In FY 1994, FSIS announced that the residue monitoring program conducted by FSIS in 1993 revealed that only 0.26 percent of the 39,128 meat and poultry samples tested showed violative levels of residues of animal drug or pesticide compounds. Residue testing results are in a publication entitled "Domestic Residue Data Book: National Residue Program 1993," which FSIS issued in December 1993.

FAST Antimicrobial Screen Test

FSIS is promoting the increased use of rapid tests that can be performed in slaughter and processing plants. Rapid tests are less expensive than laboratory tests, and their use has significantly improved the ability of FSIS to ensure the safety of meat and poultry.

In FY 1994, FSIS continued implementation of the Fast Antimicrobial Screen Test (FAST), a new test for drug residues developed by FSIS to improve upon older tests. FAST is now being used in six plants in the Western Region and will be used in other plants as resources for implementation become available. FAST has several advantages over the Swab Test on Premises (STOP) and the Calf Antibiotic and Sulfa Test (CAST). Results of FAST are available sooner—in 6 hours instead of 18 hours. Also, FAST results are easier to read—positive test results for sulfa or antibiotic compounds create a purple zone of inhibition in the test medium. FAST tests for the presence of a number of compounds. If a positive result is obtained, additional testing can accurately identify the residue.

Dioxin Residue Study

A 1994 draft Environmental Protection Agency (EPA) reassessment of dioxin-like compounds, which had begun in 1990, indicated that the compounds represent an important public health concern. In an effort to produce data needed by risk managers to identify and analyze opportunities for reducing dioxin-like exposure and associated risks, EPA developed an approach to analyze gaps in the data on human exposure and a research plan to address the lack of adequate data. The EPA reassessment reported that about 90 percent of human exposure to dioxin-like compounds occurs by ingesting food. The

report asserted that most dietary exposure results from ingestion of animal fat, primarily beef and milk products, and also swine and poultry products. The data used by EPA for exposure estimates in its risk assessment were taken primarily from published European studies and from three separate U.S. studies that included a total of only 14 samples of U.S. beef.

In FY 1994, FSIS worked with EPA to develop a statistically based sampling program for dioxin residues in beef fat. The sampling plan was designed to be representative of animals presented to FSIS for inspection. The sample size of 65 was limited, in part, because of the high cost of analysis for 17 individual dioxin-like compounds at the parts-per-trillion concentration. Nevertheless, the sampling produced the largest scientific data base for dioxin residues in beef and enabled estimates of national exposure to be made.

Results from the 65-sample study of beef fat show differences in mean dioxin concentrations from data used by EPA in its draft reassessment. Because the published studies had differences in design, all results were converted to a common set of units before comparisons were made with results of the EPA-FSIS beef fat study.

As a result of the EPA-FSIS study, which was designed to represent U.S. exposure from bovine animals, dioxin residues are estimated to be approximately one-third the levels of the earlier studies that were reported in the EPA reassessment. The results have been used to support the position of the Federal Government that consumers should adhere to a healthy, well-balanced diet and that they do not need to alter their consumption of meat and dairy products.

Clenbuterol

The animal drug clenbuterol is approved for use in Europe to treat respiratory ailments in horses and to inhibit uterine contractions in pregnant cows. However, clenbuterol is not approved for use in Europe to treat food animals to enhance growth or muscular development. Human illnesses resulting from the ingestion of beef liver products with clenbuterol residues have been reported in Spain and France.

In the United States, clenbuterol is not approved for use in animals. However, in 1991, FDA received information that clenbuterol was being used illegally to increase muscle mass in show animals. FDA notified the U.S. Customs Service about the illegal importation of the drug into this country. At that time, FSIS and FDA distributed letters describing the problems associated with illegal clenbuterol use. FSIS and FDA asked State officials to notify livestock show managers that clenbuterol is illegal and requested that screening tests be performed at livestock shows. In April 1991, FSIS issued guidelines for the collection of tissue samples from suspect carcasses.

In 1992, FSIS designed a two-tier exploratory study for clenbuterol. In addition to testing samples taken from the general populations of food animals presented for slaughter, FSIS decided to obtain and test samples from the populations of animals that appear in shows. The Agency knew that if reports of clenbuterol use in show animals were accurate, then clenbuterol residues could possibly enter the human food chain when these animals were slaughtered for human food.

In FY 1994, FSIS conducted the exploratory testing program for clenbuterol residues. Samples taken from the general food animal populations were found negative for clenbuterol residues. However, of one of the populations of show animals, one sample of liver from a sheep tested positive for clenbuterol.

Also in FY 1994, FDA and the U.S. Customs Service seized a quantity of clenbuterol that had been illegally imported into the United States. An investigation revealed that medicated feed containing clenbuterol had been illegally manufactured and shipped to a large producer of veal calves. FSIS tested tissue specimens from a representative sampling of the producer's calves. No samples were found positive for clenbuterol.

International Activities

Meat and Poultry Imports

During FY 1994, the United States imported 2.6 billion pounds of meat and poultry from foreign countries. Of the imports, 83 percent were raw meat (mainly beef), over 16 percent processed meat, and 0.5 percent poultry and other products. Accounting for 77 percent of imports are: Australia (25 percent), Canada (36 percent), and New Zealand (16 percent).

FSIS reinspects meat and poultry after entry into the United States. FSIS examines all shipments for acceptability, and, using a statistically based plan, samples some shipments for examination of the meat or poultry. As a result, in FY 1994, FSIS rejected over 14 million pounds of imported meat and poultry products, most commonly for processing defects, contamination, unsound condition, and transportation damage. With its foreign program reviews and a sampling plan focusing on plants posing the greatest risks, FSIS can ensure with a high degree of confidence that imported products are safe, wholesome, and accurately labeled.

USDA requires that poultry imported into the United States must have undergone foreign inspection under rules "at least equal to" U.S. rules. Courts have held USDA rules invalid after the National Broiler Council and the Mississippi Poultry Association sued USDA. The courts said "the same as" has a clear meaning and imposes a standard other than USDA's interpretation "at least equal to." The U.S. Government appealed, presenting arguments in February 1993, to a three-judge panel of the U.S. Court of Appeals. In May 1993, the Appeals Court upheld the lower court. In July 1993, the Government petitioned and was granted a re-hearing "en banc" (by the 13-member Court of Appeals) on January 18, 1994, in New Orleans.

On September 9, 1994, the U.S. Court of Appeals in New Orleans ruled, eight to seven, in favor of the poultry associations. But, under the North American Free Trade Agreement (NAFTA) and the General Agreement on Tariffs and Trade (GATT), inspection systems of signatory countries have to be "equivalent" (not "the same as").

Because the United States is now a signatory to NAFTA and to GATT, the court decision has become moot, and no appeal to the Supreme Court is needed.

European Union Trade Issues

To facilitate trade of poultry products as well as red meat, USDA officials continue dialogue with the European Union (EU, which, until January 1, 1994, was called the European Community).

Based on the work of a joint U.S.-EC veterinary group, an agreement reached in 1992 ended a stalemate that had threatened U.S. red meat exports to Europe and facilitated EU approval of U.S. plants by setting interim requirements for determining the eligibility of U.S. cattle and hog slaughtering facilities to export to the EU. The group concluded that the two inspection systems provide basically equivalent safeguards against public health risks and identified differences between U.S. and EC inspection requirements, resolving many of them and recommending ways to settle others. Discussions and negotiations continue on technical issues.

As a result of the agreement and subsequent efforts, the EU currently accepts products from 29 U.S. slaughter and cutting plants and 85 cold storage facilities. In FY 1994 the number of eligible plants declined from 35 to 29 due to the high cost of meeting EU requirements, and 2 of 10 U.S. horse plants were forced out of business by France's 1-month embargo in early 1994.

In January 1994, the EU issued a new directive to create a broad umbrella of inspection equivalence for animal products not covered by the EU's Third Country Directive. FSIS and the EU are meeting (most recently in December 1994) to discuss equivalence of U.S. and EU poultry inspection systems.

U. S./Mexico Trade Issues

Since June 1994, USDA and Mexican officials have held meetings and subsequently have reached agreements over new Mexican requirements for U.S. meat and poultry exports to Mexico. Trade and discussions continue. Mexico does export small amounts of meat to this country.

On April 27, 1994, Mexico announced that on June 27, 1994, it would enter Phase II of its import reinspection program for meat and poultry from all countries. On June 24, Mexico modified Phase II, so that plants with high volumes of shipments and good compliance records would be re-inspected at less than 100 percent—the rate for plants with problems or unknown records. At the port-of-entry Mexican officials examine documents accompanying meat and poultry shipments, reinspect for wholesomeness, and sample for residue analyses. As part of Phase II, Mexico is requiring Spanish language labeling, and U.S. exporters are complying. On June 28-29, 1994, a U.S. delegation met with Mexican inspection officials in Mexico and obtained clarifications on Mexico's requirements for labeling and frequency of product reinspection.

Under an August 3, 1994, new rule, Mexico requires poultry imports to carry certificates on the status of avian influenza in the country of the poultry's origin. USDA has reached an agreement, and as of September 20, 1994, USDA has been certifying poultry shipments regarding the status of avian influenza on the farm of origin and Mexico is accepting USDA-approved meat and poultry shipments.

U.S./Canada Inspection Issues

Since the U.S.-Canada Free Trade Agreement was implemented, trade of fresh and processed meats has flowed smoothly. But concerns have been raised over the lack of random sampling of red meat carcasses, even though no problems have been documented. The two governments have agreed on a sampling and reinspection procedure for red meat carcasses and will adopt it if a pilot test demonstrates its effectiveness.

In January 1994, the U.S. Secretary of Agriculture and the Canadian Minister of Agriculture asked the Meat and Poultry Technical Working Group to develop a random sampling procedure. The group devised a system, and on September 25, 1994, an agreement to test the system was formalized.

U.S. Meat and Poultry Exports to Russia

U.S. meat and poultry exports to Russia continue to increase as a result of continuing discussions between USDA and Russian officials.

In February 1994, USDA arranged for pork sales to Russia through the U.S. Export Enhancement Program (EEP). Russia questioned the efficiency of the FSIS-approved freezing method to destroy trichinæ, the parasite that causes trichinosis. In March, discussions were held in Russia, and officials of the two countries agreed that a Russian veterinarian would visit the United States to examine live animal production, slaughter, freezing for trichinæ destruction, transportation, and USDA certification. The first visit occurred in June, and several additional visits have taken place since then.

Initially, FSIS certified U.S. shipments of raw pork, and forwarded the certificates to Russia for co-signing by a Russian veterinarian. However, in October 1994, Russian veterinarian officials said they would no longer sign the certificates in Moscow and insisted a Russian veterinarian be stationed in the United States (at U.S. expense) to review shipments and co-sign export certificates. As a temporary arrangement, FSIS officials convinced Russian officials to send a veterinarian to tour federally approved establishments and co-sign export certificates during that visit.

Export Certification Information System

In October 1993, a proposal was published to centralize and automate the export certification process, to replace the official export stamp with an unofficial stamp under the control of each official establishment intending to export product, and to rescind the requirement that each individual container of product be stamped with the number of the export certificate that covers the product.

These changes in regulations governing the certification of domestic meat and poultry products intended for export to foreign countries will improve compliance with foreign country facility, equipment, animal health and procedural requirements; improve the accuracy and security of export certificates; provide ready access and uniform interpretation of foreign country requirements; expedite transmission of documents; and focus compliance resources on areas most in need of attention.

A performance-based compliance review program was also proposed for those establishments exporting product, to establish penalties for failure to comply with these proposed regulations, and incorporation of a standard fee to be established for preparation of export certificates which would reflect the performance of inspection procedures beyond routine U.S. inspection procedures. This proposal would also make the exporter responsible for knowing the requirements of the country to which product is being exported and for ensuring that any additional requirements above and beyond U.S. requirements have been met.

The Agency is in the process of approaching all trading partners, providing prototype copies of the new export certificates, and requesting their support in implementing this new system. Responses from these countries have been supportive. Implementation of this system is expected in FY 1996.

Electronic Data Interchange

In 1991, International Programs (IP) collaborated with Australia and the U.S. Customs Service to develop an electronic system using Electronic Data Interchange architecture for transmitting health certificates between the two governments. FSIS and Customs developed a means of electronically processing the required documentation that accompanies all meat and poultry products entering the United States from foreign establishments. With the help of Australia, New Zealand, and Customs, an EDIFACT (EDI for Administration, Commerce, and Transport) message was developed and presented to the United Nations EDIFACT Board (which is responsible for establishing international EDI standards) for Status 1 approval to test-pilot the use of the message. The message was approved and a pilot program ran from February 1994 until July 1994 with very successful results.

Currently, IP is waiting for Customs to complete a similar project for non-meat and poultry products with the Food and Drug Administration. Upon completion, the second phase of FSIS' project will begin, which is to allow the Custom brokers to access Customs computers, electronically enter all required information, and download relevant data to the FSIS computer. This will eliminate all import paperwork, and it is IP's intention to be totally paperless by the beginning of CY 1997.

Codex Alimentarius

U.S. participation in Codex Alimentarius Commission (CAC) activities is managed and directed by the Office of the U.S. Coordinator for Codex Alimentarius. The Coordinator for U.S. initiatives relating to the CAC is assisted by a Steering Committee comprised of six senior executives within the Federal Government. A small support staff manages day-to-day activities, working closely with an important network of contacts in various countries, the Food and Agriculture Organization office in Rome, key Codex managers located within FSIS as well as other Federal agencies, and numerous non-governmental organizations.

Implementing legislation was signed by the President in 1994 to carry out the intent of the General Agreement on Tariffs and Trade (GATT), an agreement which establishes international rules to facilitate trade among countries. One of the key components of this agreement is the provision on sanitary and phytosanitary measures (SPS). In the SPS, Codex and two additional international scientific organizations are recognized for their expertise in setting standards. With this elevated status of Codex, the interest, visibility, need for transparency, and the responsibility for the management of Codex have increased significantly. To date, Codex has developed more than 40 codes and guidelines for food production and processing, and over 200 commodity food standards; established over 3,000 maximum residue limits for pesticides; evaluated over 700 food additives and contaminants; and evaluated over 50 veterinary drugs.

Public Health

Epidemiology and Emergency Response Program

In FY 1994 EERP established the Public Health Hazard Analysis System to respond quickly to public health hazards by identifying and assessing the cause of hazards, establishing a formal communication process among all interested parties, and assuring the public that all viable actions are being taken for quick resolution.

EERP established a liaison position at the Centers for Disease Control (CDC) in Atlanta, GA, to assist CDC in the investigation of foodborne illness outbreaks and integrate food safety issues related to meat and poultry into the planning and day-to-day operations at CDC.

Also, in FY 1994, EERP established a partnership with CDC to provide short-term assignments for CDC's Epidemic Intelligence Service (EIS) officers to assist EERP in investigating foodborne illness outbreaks along with EERP Field Epidemiology Investigators who serve as the first-line contact with State public health officials, industry representatives, and consumers who are affected by foodborne illness. They also work closely with FSIS compliance officers and others to form an integrated team of specialists to assess and investigate outbreaks in all 50 States and U.S. possessions.

Beginning in FY 1995, EERP will be working with the Human Resource Development Division to establish courses in epidemiology and foodborne diseases to increase epidemiological expertise and public health issue awareness among FSIS personnel.

Also, in FY 1995, EERP will be entering into a memorandum of understanding with CDC to conduct sentinel site surveys at various locations in the United States. This survey, which is expected to continue for several years, will provide much needed baseline data regarding the incidence of foodborne illness in the United States which is attributable to consumption of meat and poultry.

Public Information and Consumer Education

Public Information

During FY 1994, FSIS extended efforts to communicate Agency policies, programs, and regulations to interested audiences. News releases, speeches, briefings, and backgrounders on specific program issues were distributed to a broad audience.

During FY 1994, over 70 speeches were presented by the FSIS Administrator and Deputy Administrators concerning scientific and technological advances in the meat and poultry inspection system. Issue briefings were prepared for the Secretary of Agriculture, Assistant Secretary for Marketing and Inspection Services, the Vice President, and the President. Backgrounders, fact sheets, and news releases informed, updated, and educated constituents, consumers, the media, and government officials on food labels, E.coli 0157:H7, inspection activities, regulatory enforcement, and international issues. During FY 1994 the correspondence staff prepared over 5,000 responses to incoming correspondence from consumers; industry; organizations; State, local, and foreign governments; Congress, and the White House.

Incorporating Consumer Concerns

Educating consumers about food safety is an ongoing priority for the Agency. In FY 94, FSIS issued a rule requiring safe handling instructions on packages of all raw or partially cooked meat and poultry products as part of a comprehensive effort to protect consumers from foodborne illness. Materials, such as a brochure for consumers, were developed to accompany the introduction of the safe handling label to the public. Media kits announcing the label were mailed to over 1,500 news editors and food editors of daily and weekly newspapers and magazines throughout the country. A special news feature was sent to all weekly newspapers and received over 200 placements. Video news

releases featuring the Meat and Poultry Hotline's explanation of the safe food handling labels were sent out over satellite to television stations. Radio public service announcements were distributed to radio stations nationwide. Information was also sent to radio/TV stations providing resources for interviews about the new labeling requirement. The new label resulted in several hundred inquiries to the Hotline.

E. coli O157:H7 and ground beef safety remained on the consumer education forefront as the result of continuing outbreaks of this foodborne illness. FSIS launched a nationwide outreach effort to school children and their parents to teach safe hamburger handling. Press and television coverage was arranged for three kick-off media events in New York City, Atlanta, and Seattle. Working through the National School Nurses Association, 4-H, Expanded Food Nutrition Education Program (EFNEP), and the Weekly Reader children's magazine, over 4 1/2 million carry-home postcards with safe hamburger cooking and storage tips were distributed to our schoolchildren. The Food Safety Education office then worked with the American Culinary Federation, which used the postcard in a hamburger recipe booklet that was mailed to more than 1,500 food editors. A video news release on the thorough cooking of hamburgers was prepared for the July 4th holiday.

FSIS, jointly with FDA, distributed a food safety kit to 9,000 fast food restaurants and national groups and trade press serving the restaurant community. FSIS worked with USDA's Food and Nutrition Service by distributing food safety publications to 28,000 childcare providers who participate in the USDA Child and Adult Food Programs that serve 2 million children. Information was also mailed to 800 area Offices on Aging that service senior centers and Meals on Wheels programs, providing senior citizens with over 230 million meals a year.

In FY 94, the Meat and Poultry Hotline staff of home economists, registered dietitians, and food technologists received over 126,000 calls. In addition to consumers, government officials, business people, extension agents, students and teachers, consumer activists, and the media also get vital food handling information from the Hotline. Seasonal food safety packages of materials were also distributed to 1,700 magazine and newspaper food editors across the country every quarter.

Based on calls concerning the use of meat thermometers, the Hotline initiated a consumer survey to learn more about current usage of food thermometers in the home. Data from the survey, conducted cooperatively with USDA's Cooperative State Research, Education, and Extension Service, Cornell University, and Colorado State University, will be used as the basis for an upcoming educational campaign to encourage consumers to use meat thermometers regularly.

FSIS, working cooperatively with FDA, sponsored two highly successful video-teleconferences for over 5,000 State and local food safety and public health officials and food service managers in the Veterans Administration. Topics included the safe handling label, the sources and proper handling of raw hamburger and shellfish, and FDA's new Food Code. Over 500 requests for tapes were received after the video-teleconferences.

The Hotline staff prepared a brochure on the safe handling of ready-prepared holiday turkey dinners. A wide audience was reached with this information by working cooperatively with the Food Marketing Institute, the National Grocers Association, and the National Turkey Federation. Some 7,000 camera-ready

copies were distributed to their members who will use these reproducible copies to make future copies available. A result of this joint effort was the conclusion that information on other takeout foods was also needed.

The FSIS Information and Legislative Affairs staff also coordinates nutrition labeling education. It actively participates in NEFLE, the National Exchange for Food Labeling Education, a joint initiative of FSIS and FDA which seeks to link educators and distribute information on labeling education through an electronic database of educational materials at the USDA National Agricultural Library. NEFLE sponsored a national conference on educating the public to use the new nutrition label in Arlington, VA, on May 10, 1994. Approximately 3 to 5 percent of the calls received by the Hotline involved answering basic nutrition questions and inquiries about the new nutrition label with emphasis on the reduction of fat in the diet.

Enhanced Enforcement

1,000 Plant Review

Review and Assessment (R&A) conducts independent reviews of agency programs and operations to help achieve consistency and effectiveness of regulatory policies, to address complaints concerning program operations, and to revitalize the approach the Agency is taking in identifying plants that need additional oversight.

In September 1993, R&A began a "1,000 Plant Review" of meat and poultry slaughter and processing plants. These unannounced visits to inspected plants are part of FSIS activities to enhance enforcement of sanitation and other food safety controls. The 1,000 plants include a target group of plants identified because of previous compliance concerns and a control group of randomly selected plants.

National Correlation Center

The National Correlation Center, established in 1991 in Ames, IA, provides FSIS veterinarians with current scientific information on diseases of livestock and poultry. Field veterinarians participate in 3-day continuing education seminars that cover the etiology and pathogenesis of diseases, with emphasis on recognition of gross pathological lesions and their significance. In addition, current Federal regulations and policies are reviewed for making dispositions on affected carcasses or parts. These correlation seminars include formal lecture, hands-on review, and correlation of actual carcasses and parts.

The establishment of the Center is designed to enhance and expand the scientific basis for inspection operations and represents one more step in meeting recommendations of the National Academy of Sciences, which in 1985 called for greater emphasis on inspection methods to recognize animal and poultry diseases, particularly with public health significance.

The Center is charged with providing this continuing education to the agency's nearly 1,200 veterinarians working in slaughter plants nationwide. As of February 1, 1995, 121 correlation seminars had been completed and a total of 1,484 inspection personnel had attended. Less than 100 in-plant veterinarians remain to be scheduled for a seminar.

Investigations by FSIS compliance officers led to the detention of 21,563,822 pounds of adulterated meat and poultry products in FY 1994. Several companies and their officers were fined after Federal court felony and misdemeanor convictions, and others signed consent decrees with the U.S. Department of Agriculture allowing them to stay in business if they obeyed decrees establishing tight control of their operations. For example:

—In November 1993, a U.S. District Court in Massachusetts fined a food distribution firm \$10,000 for selling rancid and sour beef patties to a Federal corrections facility. The court also imposed fines of \$2,000 on two officers of the corporation for selling returned beef patties at a reduced price.

—In November 1993, a USDA Judicial Officer upheld a departmental consent decision which was previously issued to withdraw inspection services from a Michigan meat processing firm. The order contains provisions that required the co-owner of the company to divest himself from all operational and financial involvement with the firm. In 1994 the firm ceased federally inspected operations in lieu of the divestiture of its co-owner.

—In December 1993, a U.S. District Court for the Eastern District of Michigan fined a Federal establishment and its president and vice president \$15,000 for selling and/or transporting to a boys' training school diced beef that was contaminated by rodents. The court also placed the corporate president on probation for 1 year and the vice president on a pre-trial diversion agreement for 18 months.

—In January 1994, in one of the largest settlements in State history of a civil suit, a California supermarket chain agreed to pay \$5 million to settle a civil suit filed by the California Department of Justice. The civil action involved the supermarket's sale of falsely labeled meat.

—In February 1994, the Western U.S. District Court of Washington sentenced the owner of a dairy farm, the owner of a mobile slaughter firm, and the owner of a retail/custom meat processing business on violations of the Federal Meat Inspection Act and Title 18 Codes. The court levied fines totaling \$51,550, imposed periods of community service and 2 years' probation on each of the individuals for selling and/or offering for sale uninspected and adulterated meat to the public. The convictions resulted from a joint investigation conducted by officials of the Office of Inspector General (OIG) and the FSIS Compliance Program.

—In March 1994, a U.S. District Court for the Eastern District of Missouri issued a court decision to monitor the activities of a cold storage company president and ordered the president, former vice president, and company placed on probation. The court's decision precludes the president from holding any position at a food storage or processing facility where he is responsible for quality control. In December of 1993, the president and vice president were placed on 18 months' probation and were ordered to perform 100 hours of community service. The felony and two misdemeanor convictions of the firm and two misdemeanor convictions of each of the individuals were the result of an investigation by FSIS compliance and FDA officials which involved meat, poultry, and butter products found to be adulterated by rodents.

—In March 1994, USDA agreed to halt plans to withdraw inspection services from a California processing plant, provided the firm complies with the provisions of a 5-year consent decision. The order precludes the use of soy derivatives and limits any processing of meat products to single-species

formulations. The order also contains strict provisions for adherence to sanitation standards or the firm's co-owner could be divested from the business. The withdrawal action was the result of the co-owner's 3 misdemeanor conviction. FSIS compliance officials found that the firm was removing beef patty mix labels from cartons of product and replacing them with ground beef labels.

—In April 1994, a Washington, D.C., Federal court fined a food distribution firm \$5,000 for handling and storing poultry in a manner which allowed rodents to adulterate the product. The court also fined the firm's owner \$2,500 and placed him on 3 years' probation. The misdemeanor convictions on the firm and individual were the result of a joint investigation by FSIS compliance and District of Columbia Health Department officials.

—In June 1994, a U.S. District Court in New Jersey fined a food distributor \$15,000 for selling beef products that were contaminated by rodent feces. The firm pled guilty to one misdemeanor in February and agreed to abide by their written pest control plan and permit unannounced inspections by USDA, the U.S. attorney's offices, and any State or local law enforcement agency for 2 years. FSIS compliance officials documented the adulterated product violations.

—In August 1994, a consent decree was filed with a U.S. District Court in Massachusetts. The consent decree permanently enjoins the catering company from selling, transporting, or receiving any uninspected meat or poultry products. The consent decree provides Agency officials with access to the firm's facilities, and the firm is required to maintain records of all business transactions. The court action resulted from repeat violations of meat and poultry laws which were documented by FSIS compliance officials.

—In September 1994, USDA closed a distributor/retail store located in New York because the store owner ignored stipulations made in a donsent decree. The firm's employees were found to have opened packages of federally inspected product, and then cut and mixed it with uninspected meat and poultry. This is the first time this kind of enforcement action has been taken by the Department.

Recalls

To ensure consumer protection throughout the food production and distribution system, FSIS monitors meat and poultry products once they leave a federally inspected plant. When meat or poultry products already in consumer channels are found to be potentially hazardous to consumers, FSIS asks the firm to recall the products and ensures appropriate public notification. If a firm does not comply, FSIS may seize the product through court order. FSIS investigates to be certain the recall is effective and that corrective actions are made so the firm distributes only safe and wholesome products.

In FY 1994, FSIS monitored 25 class I recalls. (A Class I recall involves a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.) The four largest were:

—On July 6, 1994, the Wilson Foods Corporation, an Oklahoma City, OK, food processing firm, voluntarily recalled about 228,000 pounds of its Wilson and Corn King jumbo franks distributed throughout the continental United States because some of the product was improperly processed. The products were produced for Wilson Foods by Dixie Foods Company, Est. P-13529, in Forrest, AR.

—On January 7, 1994, Tyson Foods, a New Holland, PA, food processing firm, voluntarily recalled 46,168 pounds of chicken breast chunks because extraneous material (hard plastic) was found in the product.

—On December 21, 1993, Wilson Foods voluntarily recalled about 40,000 pounds of its Wilson jumbo franks distributed to retail food stores and military commissaries in 41 States because some of the product was improperly processed. The product was produced at a Wilson Foods plant, Est. P-4225, in Cherokee, IA.

—On September 22, 1994, Wilson Foods voluntarily recalled about 30,000 pounds of its bone-in ham products because the products were undercooked. The products were produced for Wilson Foods by Dakota Pork Industries, Est. 1494, in Mitchell, SD, and were distributed to retail food stores in Iowa, Minnesota, Missouri, Montana, North Dakota, Texas, and Washington.

Products contaminated with Listeria monocytogenes accounted for the largest number of recalls (18 out of 24), but made up only 34,447 pounds or about 8.5 percent of the 409,539 total pounds of class I recalled products. These products included ham salad, chicken salad, beef franks, beef bologna, cooked salami, sliced ham, among others. The agency has been monitoring ready-to-eat meat and poultry products for Listeria since April 1989.

Underprocessing accounted for only 5 of the 24 recalls, but constituted 324,184 pounds or about 79 percent of the 409,539 total pounds of class I recalled products.

Foreign adulteration accounted for 2 of the 24 recalls, constituting 50,908 pounds or about 12.5 percent of the total class I recalled product.

Human Resources

Labor-Management Partnerships

Improving the effectiveness of labor-management relations continues to be an area of emphasis for FSIS. In line with President Clinton's Executive Order for labor-management partnerships, Agency officials and the National Joint Council (NJC) of Food Inspection Locals, a number of significant initiatives were jointly undertaken. The NJC represents 6,500 Federal meat and poultry inspectors.

Key management and NJC officials participated in a 3-day session which introduced the concepts needed to form a partnership. Subsequent to the training, the parties determined the need to focus on implementing a process for extensive pre-decisional involvement by the NJC on Agency initiatives, as well as on evaluating and monitoring Relationship by Objective (RBO) activities.

Strategies for improving communication between Agency management and the union were discussed in recent meetings of the National RBO Steering Committee. The Committee, composed of key management and NJC officials, identified a number of objectives, including specialized training in consensus and team building, along with a timetable for completion. Also, a special consultation session was held in Minneapolis, MN, to enhance working relationships between the Agency's Personnel Division and the NJC. As a result of the meeting, agreement was reached on long-standing areas of concern and several joint ventures were launched.

Field Automation and Information Management

FSIS's Field Automation and Information Management (FAIM) initiative is designed to improve the Agency's ability to pass information among and between its nationwide field work force through the use of microcomputers in the field. Three pilot projects were initiated to examine the benefits of using microcomputers at the field level and their impact on the flow of information within the Agency.

In FY 1994, FSIS made a significant step toward Agency-wide implementation. International Programs (IP) completed its pilot and, supported by a positive benefit cost analysis, FSIS moved into full field implementation for import inspection. The success of the pilot was instrumental in the development of a consolidation and restructuring proposal for import field offices. The re-engineering of the inspection assignment process is saving inspector time and reducing office costs. The other two pilots, one in the Compliance Program and one in Inspection Operations, are continuing successfully and will run through FY 1995.

An information flow requirements analysis conducted in FY 1994 identified functional process improvements based on the introduction of automation to the field. Another study, which involved an evaluation of the three FAIM pilots completed in FY 1994, indicated overwhelming support of FAIM by field users.

By the end of the second quarter of FY 1995, FSIS will have placed approximately 300 computers in the field. With full implementation scheduled to begin in FY 1995 and continuing for another 4 years, the Agency will eventually have over 3,500 computers in the field used by more than 4,500 Agency personnel.

Legislative Affairs

FSIS congressional liaison functions include formal committee hearings and informal briefings for Capitol Hill staff to review activities of the meat and poultry inspection program. The FSIS Office of Legislative Affairs (OLA) prepares senior Agency and department officials for these events by developing briefing materials, including written testimony.

During FY 1994, USDA officials appeared at 10 hearings on various aspects of the meat and poultry inspection program. Testimony covered such areas as modernization of meat and poultry inspection, USDA's pathogen reduction legislative proposal, zero tolerance requirements for carcass contamination, the labeling of poultry as "fresh," humane slaughter of poultry, chemical residue testing under the National Residue Program, interstate shipment of meat and poultry products, and NAFTA.

During FY 1994, OLA received approximately 72 congressional calls regarding meat and poultry plants. Staff members requested information on many issues, some of which included: the status of plant sanitation, allegations of inconsistent inspection, label/blueprint approval, harassment by plant management/FSIS personnel, mislabeling of product, obtaining a grant of Federal inspection, and special plant reviews.

OLA also worked with USDA's Office of Congressional Relations (OCR) to organize briefings for congressional staff on subjects ranging from zero tolerance for contamination of meat carcasses, safe handling labels, pathogen reduction/HACCP, "fresh" poultry labeling, U.S./Canada meat inspection, E. coli O157:H7 testing in ground beef, to the proposed Poultry Enhancement Program.

OLA assisted in preparation of the Pathogen Reduction Act of 1994, which was introduced in September 1994 in the Senate as S. 2453 by Senator Tom Daschle (D-SD) and in the House of Representatives as H.R. 5055 by Congressman Charles Stenholm (D-TX).

Only federally inspected meat and poultry plants may sell their products in interstate or foreign commerce. In FY 1994, FSIS inspected over 129.7 million head of livestock and over 7 billion birds.

More than 8,100 Inspection Operations employees, including more than 1,100 veterinarians, carry out the inspection laws in some 6,500 meat, poultry, and other slaughtering and/or processing plants. Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Products are inspected during processing, handling, and packing.

Control and condemnation of misbranded or adulterated products are the most important ways FSIS encourages compliance with inspection laws and regulations. However, the Agency can take other actions if necessary to prevent adulterated or misbranded products from reaching consumers. These actions include temporarily halting inspection (and thus production) until serious problems are corrected, stopping product distribution, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If States choose to end their inspection programs or cannot maintain this standard, FSIS must assume responsibility for inspection.

Exhibit 3-1 (on page 36) shows the number of federally inspected plants and the number of full-time permanent Inspection Operations field personnel by location. Employment figures represent Inspection Operations field employees in the regions, areas, and circuits only; headquarters employees are not included. Plant figures include USDA-staffed plants and Federal-State Cooperative Inspection plants (formerly Talmadge-Aiken plants), which are federally inspected but staffed by State employees.

In addition, about 80 International Programs employees inspect meat and poultry imports at points of entry into the United States. Exhibit 3-1 does not include these employees or the import establishments covered by International Programs.

Exhibit 3-1**Number of Federally Inspected Plants and FSIS
Inspection Operations Field Employees by Location**

September 30, 1994

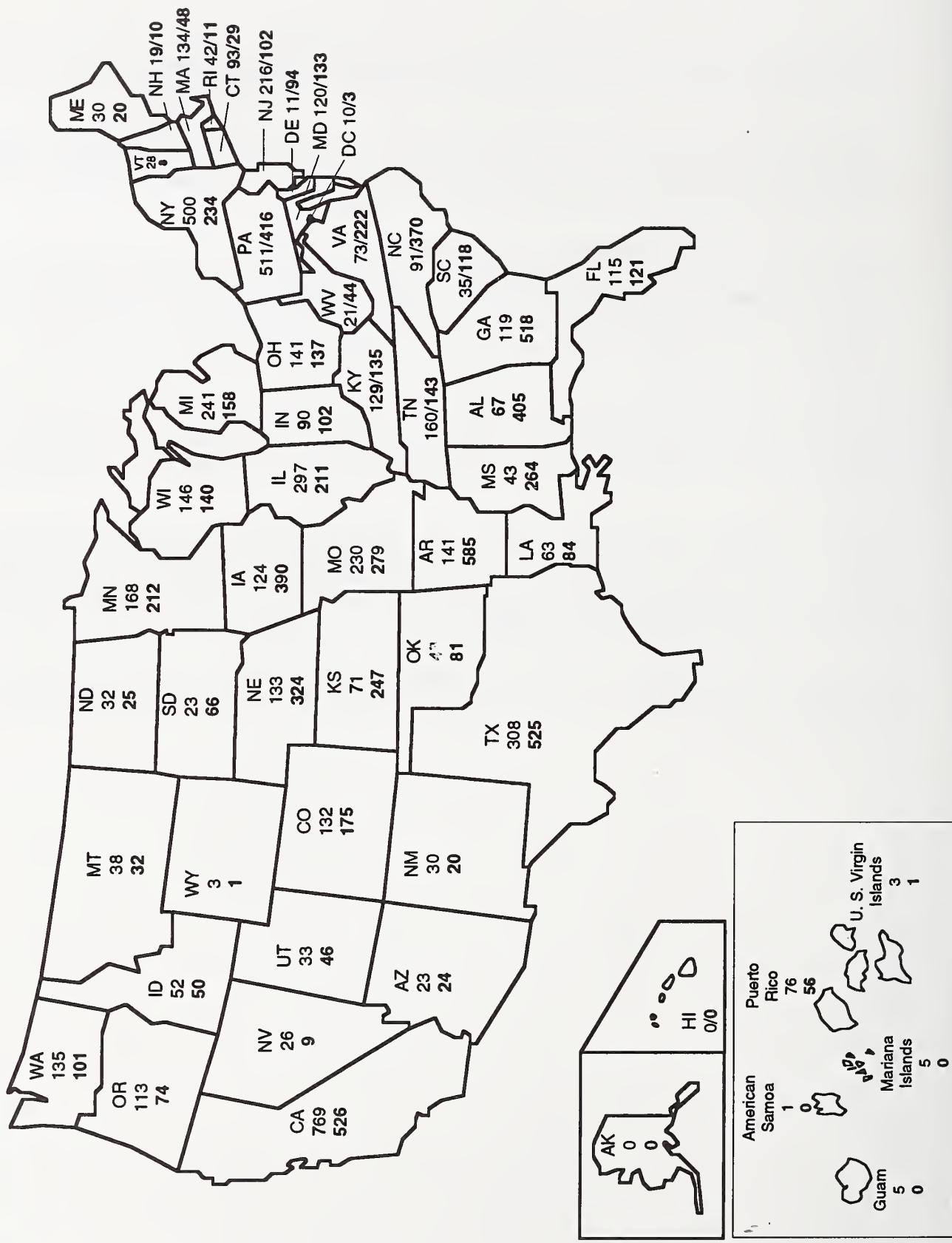
6,526 Plants
8,127 Employees

Table 3-2

Table 3-2 lists the number of federally inspected meat, poultry, combination meat and poultry, and other plants that operated under Federal inspection in each State or U.S. territory as of September 30, 1994.

Number of Federally Inspected Meat, Poultry, and Combination Meat and Poultry, and Other Plants by Location

State or Territory	Meat Plants	Poultry Plants	Meat / Poultry Plants	Sub Total	Other Plants 1/	Grand Total	Employees by Location
Alabama	9	34	17	60	7	67	405
Alaska	0	0	0	0	0	0	0
American Samoa	1	0	0	1		1	0
Arizona	8	0	13	21	2	23	24
Arkansas	25	29	63	117	24	141	585
California	197	38	465	700	69	769	526
Colorado	64	2	53	119	13	132	175
Connecticut	33	1	57	91	2	93	29
Delaware	2	7	2	11	0	11	94
District of Columbia	4	1	5	10	0	10	3
Florida	25	5	75	105	10	115	121
Georgia	16	43	46	105	14	119	518
Guam	4	0	1	5	0	5	0
Hawaii	0	0	0	0	0	0	0
Idaho	19	0	31	50	2	52	50
Illinois	112	6	155	273	24	297	211
Indiana	30	10	43	83	7	90	102
Iowa	34	4	60	98	26	124	390
Kansas	17	0	34	51	20	71	247
Kentucky	67	4	55	126	3	129	135
Louisiana	13	6	37	56	7	63	84
Maine	8	1	21	30	0	30	20
Mariana Islands	1	0	4	5	0	5	0
Maryland	48	15	51	114	6	120	133
Massachusetts	38	9	86	133	1	134	48
Michigan	93	3	137	233	8	241	158
Minnesota	30	9	105	144	24	168	212
Mississippi	2	27	10	39	4	43	264
Missouri	72	17	124	213	17	230	279
Montana	10	0	28	38	0	38	32
Nebraska	52	5	55	112	21	133	324
Nevada	4	2	18	24	2	26	9
New Hampshire	3	2	14	19	0	19	10
New Jersey	65	11	135	211	5	216	102
New Mexico	10	0	18	28	2	30	20
New York	141	23	322	486	14	500	234
North Carolina	29	25	29	83	8	91	370
North Dakota	15	1	15	31	1	32	25
Ohio	48	7	75	130	11	141	137
Oklahoma	7	6	26	39	4	43	81
Oregon	33	5	62	100	13	113	74
Pennsylvania	205	28	268	501	10	511	416
Puerto Rico	48	4	24	76	0	76	54
Rhode Island	19	3	20	42	0	42	11
South Carolina	10	8	16	34	1	35	118
South Dakota	8	3	7	18	5	23	66
Tennessee	70	7	69	146	14	160	143
Texas	70	13	170	253	55	308	525
Utah	9	1	22	32	1	33	46
Vermont	11	2	13	26	2	28	8
Virginia	15	13	38	66	7	73	222
Virgin Islands	2	0	1	3	0	3	1
Washington	30	4	89	123	12	135	101
West Virginia	6	3	11	20	1	21	44
Wisconsin	37	6	86	129	17	146	140
Wyoming	1	1	1	3	0	3	1
Subtotal	1,930	454	3,382	5,766	496	6,262	8,127
FSCIP 2/	123	9	129	261	3	264	
Total	2,053	463	3,511	6,027	499	6,526	8,127

1/ Other plants include identification warehouses, food service plants and plants slaughtering non-amenable animals i.e., elk, rabbit.

2/ Federal-State Cooperative Inspection Program (FSCIP) - formerly Talmadge-Aiken.

Table 3-3

Table 3-3 presents the number of meat and poultry, and other slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1994. Only federally inspected plants may sell their products in interstate or foreign commerce.

Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1994

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Slaughtering	192	120	0	312	6	318
Processing	1,245	182	3,013	4,440	486	4,926
Slaughtering & Processing	493	152	369	1,014	4	1,018
Subtotal	1,930	454	3,382	5,766	496	6,262
FSCIP (T/A)	123	9	129	261	3	264
Total	2,053	463	3,511	6,027	499	6,526

Table 3-4

Table 3-4 lists the number of meat and poultry, and other plants inspected under Federal-State Cooperative Inspection Program (FSCIP) agreements as of September 30, 1994. FSCIP cooperative agreements permit State employees to carry out inspection in federally inspected plants.

Federal-State Cooperative Inspection Plants (formerly Talmadge-Aiken)

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Alaska	3	0	1	4	0	4
Alabama	9	0	10	19	0	19
Georgia	19	0	27	46	0	46
Hawaii	5	0	4	9	1	10
Illinois	15	2	13	30	0	30
Indiana	2	0	4	6	0	6
Mississippi	8	0	8	16	0	16
North Carolina	39	4	11	54	0	54
Oklahoma	0	0	1	1	0	1
South Carolina	1	0	12	13	0	13
Texas	6	1	17	24	0	24
Utah	4	1	5	10	0	10
Virginia	12	1	16	29	1	30
Wyoming	0	0	0	0	1	1
Total	123	9	129	261	3	264

Table 3-5

Table 3-5 and exhibit 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1984 through 1994. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1984	1989	1993	1994
Cattle Calves	35,265,444 3,016,934	31,340,406 2,177,157	32,568,870 1,210,166	33,179,403 1,190,824
Swine	82,698,923	82,110,688	90,480,418	90,206,024
Goats Sheep & Lambs Equines Other	107,299 6,434,076 130,825 1,897	230,297 5,058,622 342,877 1,891	289,382 5,093,818 184,320 4,136	364,905 4,644,928 109,353 5,173
Total	127,655,398	121,261,938	129,831,110	129,700,610

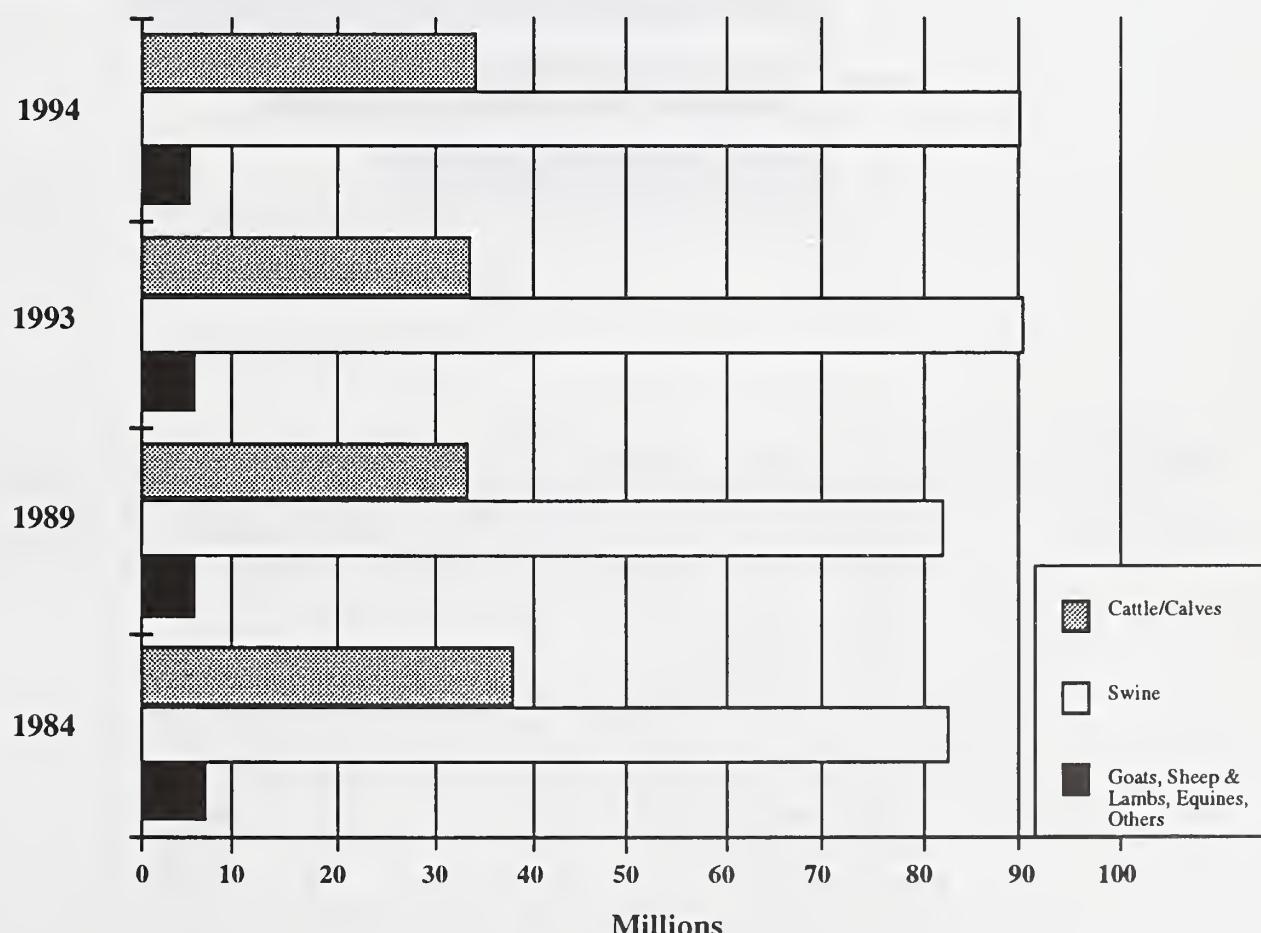
Exhibit 3-5

Table 3-6

Table 3-6 and exhibit 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1984 through 1994. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1984	1989	1993	1994
Young Chickens	4,203,133,655	5,422,205,990	6,612,672,806	7,014,249,527
Mature Chickens	173,120,052	183,851,476	170,569,965	174,432,679
Fryer-roaster Turkeys	3,319,764	2,227,067	364,708	335,550
Young Turkeys	158,255,961	239,430,346	274,311,825	275,290,136
Mature Turkeys	1,096,074	1,950,792	2,226,557	1,972,781
Ducks	19,944,348	22,240,339	20,026,877	20,644,732
Other	1,301,954	3,000,627	5,319,114	5,163,217
Total	4,560,171,808	5,874,906,637	7,085,491,852	7,492,088,622

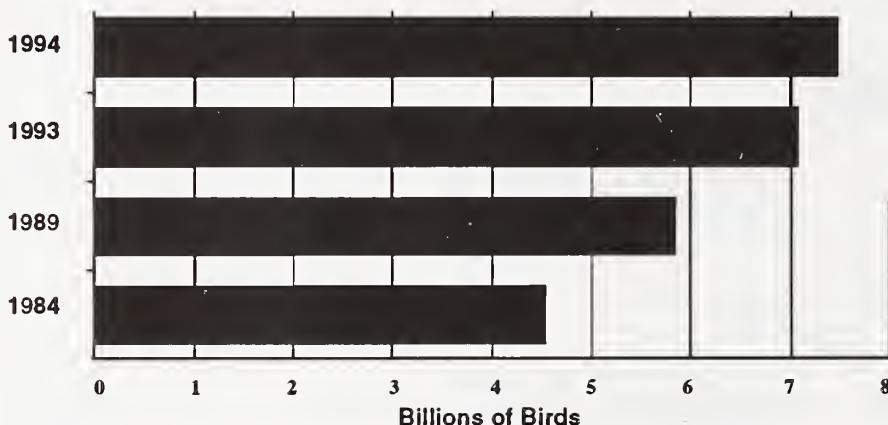
Exhibit 3-6**Table 3-7**

Table 3-7 summarizes the number of meat and poultry product labels reviewed and either approved or disapproved by the Food Labeling Division of Regulatory Programs and Inspectors in Charge (IIC) during FY 1994. The number of labels processed increased substantially from the previous fiscal year due to implementation of nutrition labeling regulations. Enforcement of FSIS' nutrition labeling regulations commenced on August 8, 1994.

Labels Reviewed

Activity	Number
Final labels approved	85,347
Sketch labels approved	58,539
Labels not approved	12,882
Labels approved by IIC	18,626
Total Labels Processed	175,394

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during FY 1994. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Livestock and Poultry Carcasses Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of Those Inspected
Cattle	33,179,403	164,488	0.50
Calves	1,190,824	19,872	1.67
Swine	90,206,024	212,075	0.24
Goats	364,905	2,454	0.67
Sheep	4,644,928	12,994	0.28
Equine	109,353	465	0.43
Other	5,173	8	0.15
Total Livestock	129,700,610	412,356	0.32
Young Chickens	7,014,249,527	59,376,806	0.85
Mature Chickens	174,432,679	7,262,716	4.16
Fryer-roaster Turkeys	335,550	1,975	0.59
Young Turkeys	275,290,136	2,074,954	0.75
Mature Turkeys	1,972,781	77,947	3.95
Ducks	20,644,732	344,459	1.67
Other	5,163,217	53,057	1.03
Total Poultry	7,492,088,622	69,191,914	0.92

Table 3-9

Table 3-9 summarizes enforcement actions taken in FY 1994. Some of these actions were based on 46,211 compliance reviews of meat and poultry handlers.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	672	21,588,168
Monitoring of product recalls	45	2,888,656
Court seizures initiated	1	8,140
Cases received by Compliance (violation reports)	1,381	
Violation reports referred to Inspector General for further investigation	3	
Cases requiring consultation with General Counsel	37	
Letters of warning issued	1,662	
Convictions	24	
Administrative actions to withdraw inspection filed	8	

Table 3-10

Table 3-10 summarizes the number of samples analyzed by Science and Technology during FY 1994. Over 2 million analyses were performed on these samples.

Laboratory Samples Analyzed

Category of Samples	Total
Food chemistry	32,428
Food microbiology and species	33,671
Chemical residues	202,190
Antibiotic residues	183,512
Pathology	8,095
Serology	4,968
Total	464,864

*Includes 127,742 SOS (Sulfa-On-Site) tests.

**Includes 93,428 STOP (Swab Test on Premises),
54,783 CAST (Calf Antibiotic Sulfa Test) analyses and
17,831 FAST (Fast Antimicrobial Screen Test) analyses

Table 3-11

Table 3-11 summarizes the number of nonfood compounds, packaging materials, and proprietary substances submitted by industry to the Product Assessment Division of Regulatory Programs during FY 1994 for chemical safety review and evaluation.

Compounds and Proprietary Mixtures Reviewed

Activity	Number
Nonfood compounds	9,692
Contact materials	367
Proprietary mixtures	2,750
Total	12,809

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment, and Sanitation Division of Science and Technology during FY 1994.

Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	2,772
Drawings of equipment	3,625

Table 3-13

Table 3-13 shows the number of persons trained by the Human Resource Development Division of Administrative Management during fiscal years 1993 and 1994.

Inspection Training

	1993	1994
Total Persons Trained	1,386	1,407
Federal employees	1,160	1,107
Veterinarians	335	373
Food Tech	23	19
Food Inspectors	783	662
Others	19	53
State employees	90	159
Industry officials	47	35
Foreign officials	89	106

Table 3-14

Table 3-14 lists the dates the Department assumed inspection of meat and poultry products for intrastate sale in designated States. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	----	01/02/71
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	----	01/02/71
Tennessee	10/01/75	10/01/75
Utah	----	01/02/71
Washington	06/01/73	06/01/73
West Virginia	----	01/02/71

---- Indicates USDA has not assumed meat inspection in the State shown.

Table 3-15

Table 3-15 summarizes the number of States at the end of fiscal year 1994 with intrastate inspection programs for meat (27) and poultry (24); the number of State full-time equivalent staff years during fiscal year 1994; and Federal funding assistance expended by States during fiscal year 1994. "M" after the name of the State indicates that the State conducted a meat inspection program; "M&P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs and to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Program

State	Regular Plants				Custom Exempt Plants				Full-Time Equivalent Staff Years	FY 1994 Federal Assistance*	
	Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total			
Alabama	M&P	58	6	19	83	25	0	0	25	45.4	1,133,051
Alaska	M&P	8	0	6	14	0	0	0	0	8.5	314,850
Arizona	M&P	65	1	0	66	21	0	0	21	24.3	471,475
Delaware	M&P	1	0	3	4	3	1	3	7	11.3	198,803
Florida	M&P	100	3	35	138	29	0	0	29	105.9	2,095,602
Georgia	M (1)	93	0	0	93	25	0	0	25	102.7	2,391,944
Hawaii	M&P	25	3	18	46	0	0	0	0	44.0	1,249,744
Illinois	M&P	225	25	108	358	1	2	13	16	177.1	4,183,294
Indiana	M&P	47	7	67	121	25	5	1	31	87.0	1,678,088
Iowa	M&P	141	8	0	149	110	12	3	125	36.0	921,651
Kansas	M&P	144	6	5	155	13	2	0	15	56.3	1,333,113
Louisiana	M&P	93	6	1	100	44	0	0	44	71.0	1,613,279
Mississippi	M&P	51	3	1	55	17	0	0	17	67.0	994,325
Montana	M&P	21	0	12	33	38	30	0	68	32.0	294,724
New Mexico	M&P	37	0	0	37	18	0	0	18	15.0	388,400
North Carolina	M&P	157	12	0	169	42	0	0	42	125.4	2,779,914
Ohio	M&P	115	22	134	271	67	27	4	98	138.0	4,171,010
Oklahoma	M&P	63	3	17	83	62	0	0	62	68.0	1,393,952
South Carolina	M&P	100	10	0	110	0	0	0	0	50.0	1,044,320
South Dakota	M (1)	56	0	0	56	54	0	0	54	26.0	403,909
Texas	M&P	312	5	23	340	7	1	120	128	238.0	4,743,155
Utah	M (1)	36	0	4	40	51	2	0	53	34.0	682,986
Vermont	M&P	12	1	1	14	10	3	0	13	13.2	233,711
Virginia	M&P	12	1	18	31	124	0	2	126	47.5	1,255,747
West Virginia	M (1)	32	0	0	32	47	0	0	47	27.0	560,085
Wisconsin	M&P	163	13	96	272	67	4	13	84	98.0	2,731,200
Wyoming	M&P	34	0	0	34	44	0	0	44	13.3	252,217
Total		2,201	135	568	2,904	944	89	159	1,192	1,761.7	39,514,549
California	(2)								302	2	123,917
Minnesota	(2)								326	2	90,876

(1) Poultry Program is under Federal jurisdiction.

(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.

* All Federal assistance amounts are estimates.

Exhibit 3-16

Exhibit 3-16 shows, for fiscal year 1994, the major countries and areas receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

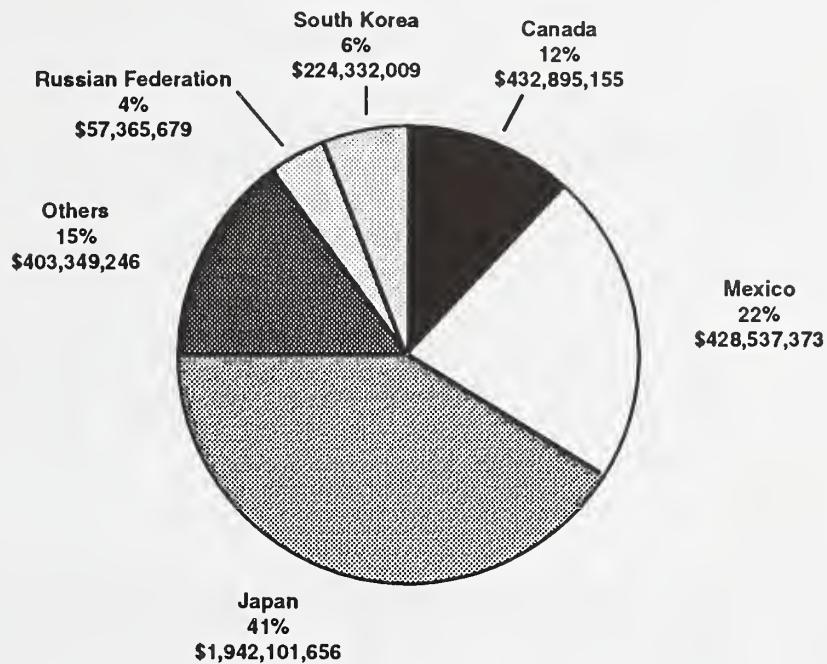
Major Receivers of U.S. Meat Exports**Exhibit 3-17**

Exhibit 3-17 shows, for fiscal year 1994, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

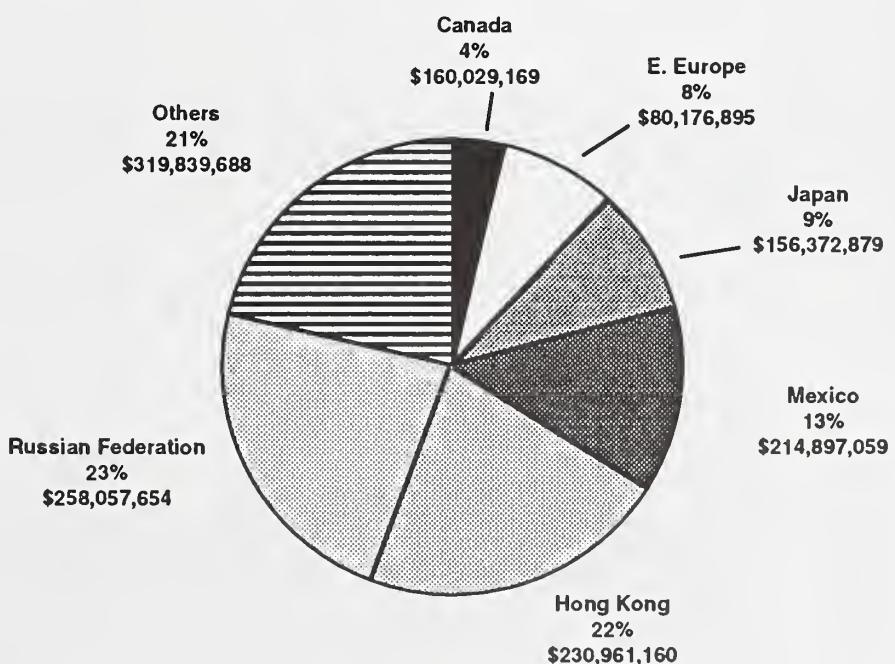
Major Receivers of U.S. Poultry Exports

Table 3-18

Change in Meat Exports

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1993 and 1994, the percentage change, and the dollar value for fiscal year 1994.

Area or Country	Fiscal Year 1993		Fiscal Year 1994		Percentage Change from FY 1993	\$ Value (Thousands)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
North America						
Canada	258,503	117,235	290,284	131,648	12	432,895
Mexico	448,219	203,274	544,150	246,750	21	428,537
Others*	4	2	24	11	450	35
Subtotal	706,722	320,511	834,158	378,139	18	861,468
Caribbean						
Bahamas	5,636	2,556	5,826	2,642	3	6,016
Bermuda	3,693	1,675	3,468	1,573	-6	6,093
Netherlands Antilles	6,741	3,057	5,958	2,702	-12	8,696
Jamaica	10,721	4,862	8,600	3,900	-20	3,268
Leeward-Windward Islands	2,031	921	1,389	630	-32	2,121
Barbados	1,226	556	1,398	634	14	1,743
Trinidad and Tobago	2,000	907	2,082	944	4	1,906
Others*	2,924	1,326	2,635	1,195	-10	2,628
Subtotal	34,971	15,860	31,355	14,220	-10	34,461
Central America						
Belize	1,484	673	1,458	661	-2	1,083
Guatemala	2,201	998	1,799	816	-18	1,960
Panama	2,765	1,254	2,337	1,060	-15	2,003
Others*	2,681	1,216	2,251	1,021	-16	1,938
Subtotal	9,131	4,141	7,845	3,558	-14	6,984
South America						
Argentina	3,731	1,692	4,454	2,020	19	3,652
Peru	5,687	2,579	5,510	2,499	-3	3,045
Brazil	2,948	1,337	1,182	536	-60	979
Colombia	7,601	3,447	10,520	4,771	38	5,594
Venezuela	32,116	14,565	3,623	1,643	-89	1,446
Ecuador	267	121	1,458	661	446	1,139
Others*	1,204	546	1,636	742	36	1,307
Subtotal	53,553	24,287	28,383	12,812	-47	17,162
European Community						
Belgium-Luxembourg	36,726	16,656	22,742	10,314	-38	33,380
Denmark	2,423	1,099	1,978	897	-18	2,934
France	27,435	12,442	23,863	10,822	-13	24,998
Germany	6,683	3,031	6,750	3,061	1	8,336
Netherlands	8,776	3,980	7,682	3,475	-13	11,312
Spain	1,076	488	2,789	1,265	159	1,588
United Kingdom	14,381	6,522	14,196	6,438	-1	9,434
Portugal	626	284	196	89	-69	98
Italy	4,339	1,968	2,278	1,033	-48	2,776
Greece	1,431	649	445	202	-69	372
Ireland	7	3	0	0	-100	0
Subtotal	103,904	47,122	82,899	37,596	-20	95,129

Continued on page 47

Table 3-18 Change in Meat Exports (Continued from page 46)

Area or Country	Fiscal Year 1993		Fiscal Year 1994		Percentage Change from FY 1993	\$ Value (Thousands)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Other Western Europe						
Austria	1,244	564	2,057	933	65	8,275
Sweden	6,531	2,962	2,622	1,189	-60	6,933
Finland	205	93	1,605	728	683	1,491
Switzerland	4,849	2,199	5,475	2,483	13	20,896
Others*	304	138	236	107	-22	311
Subtotal	13,133	5,956	11,995	5,440	-9	37,905
Former USSR						
Russian Federation	4,838	2,194	97,920	44,408	1,924	57,366
Ukraine	0	0	4,333	1,965	...	7,499
Others*	657	298	190	86	-71	170
**Subtotal	5,495	2,492	102,442	46,459	1,764	65,025
Eastern Europe						
Poland	10,527	4,774	11,409	5,174	8	4,230
Romania	573	260	5,918	2,684	932	2,124
Others*	7,036	3,191	1,782	808	-75	584
**Subtotal	18,136	8,225	19,109	8,666	5	6,938
Middle East						
Israel	1,096	497	2,152	976	96	1,533
Saudi Arabia	7,989	3,623	6,805	3,086	-15	6,938
Others*	2,377	1,078	2,273	1,031	-4	5,291
Subtotal	11,462	5,198	11,230	5,093	-2	13,762
Africa						
Egypt	51,562	23,384	56,871	25,792	10	16,952
Other	3,649	1,635	1,266	574	-65	1,158
Subtotal	55,211	25,039	58,137	26,365	5	20,110
Asia						
Hong Kong	27,666	12,547	40,400	18,322	46	40,126
Japan	971,159	440,435	1,007,279	456,816	4	1,942,102
Korea, Republic of	123,008	55,786	155,514	70,528	26	224,332
Singapore	5,720	2,594	4,877	2,212	-15	9,736
Taiwan	10,438	4,734	14,489	6,571	39	31,094
Thailand	2,059	934	1,268	575	-38	1,406
Malaysia	3,815	1,730	2,364	1,072	-38	3,152
Indonesia	8,943	4,056	15,439	7,002	73	8,752
Philippines	1,982	889	2,238	1,015	13	4,128
China, Peoples Repub	1,259	571	4,104	1,861	226	3,504
Others*	306	139	203	92	-34	288
Subtotal	1,156,357	524,425	1,248,176	586,056	8	2,268,600
Oceania						
Total***	3,614	1,639	3,182	1,443	-12	3,672
	2,171,689	984,985	2,439,211	1,106,218	12	3,431,215

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries, countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

** Subtotals may not add up correctly due to rounding.

*** Figures for fiscal 1993 may differ slightly from last year due to the inclusion of horsemeat in this years extraction of data.

Table 3-19**Change in Poultry Exports**

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1993 and 1994, the percentage change, and the dollar value for fiscal year 1994.

Area or Country	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons	Percentage Change from FY 1993	Fiscal Year 1994 \$ Value (Thousands)
North America						
Canada	148,039	67,138	129,050	58,526	-13	160,028
Mexico	360,504	163,494	393,674	178,537	9	214,897
**Subtotal	508,544	230,632	522,724	237,063	3	374,926
Caribbean						
Bahamas	7,012	3,180	8,439	3,827	20	5,146
Bermuda	5,021	2,277	4,886	2,216	-3	5,260
Netherlands Antilles	29,401	13,394	29,177	13,232	-1	18,166
Jamaica	62,146	28,184	50,988	23,124	-18	12,571
Leeward-Windward Islands	26,154	11,861	31,282	14,187	20	16,823
Barbados	3,131	1,420	2,628	1,192	-16	1,105
Trinidad and Tobago	1,464	664	2,754	1,249	88	1,142
Others*	2,190	933	2,048	929	-6	1,392
**Subtotal	135,518	61,913	132,203	59,955	-3	61,599
Central America						
Guatemala	24,718	11,210	15,067	6,833	-39	5,725
Nicaragua	3,885	1,762	1,213	550	-69	505
Honduras	1,171	531	1,136	515	-3	514
Panama	639	290	1,142	518	79	573
Others*		85	84	452	205	144
**Subtotal	30,599	13,877	19,009	8,621	-38	7,665
South America						
Guyana	19,192	8,704	16,167	7,392	-16	5,096
Peru	6,117	2,774	4,190	1,900	-32	1,497
Colombia	23,452	10,636	11,645	5,281	-50	4,908
Surinam	251	114	2,181	989	768	852
Ecuador	1,990	721	2,448	1,110	54	1,509
Others*	14,028	6,362	2,688	1,219	-91	2,248
**Subtotal	64,631	29,311	39,317	17,831	-39	16,110
European Community						
Denmark	245	111	1,799	816	635	566
Belgium-Luxembourg	626	284	895	406	43	441
France	4,373	1,993	2,099	952	-52	1,012
Germany	10,763	4,881	9,477	4,298	-12	3,074
Greece	5,065	2,297	30,813	13,974	508	11,577
Netherlands	9,534	4,324	8,485	3,848	-11	9,416
Portugal	5,737	2,602	2,430	1,102	-58	804
Spain	26,910	12,204	21,783	9,878	-19	9,130
United Kingdom	16,870	7,651	9,394	3,807	-50	6,437
Italy	104	47	304	138	194	172
**Subtotal	80,227	36,394	86,480	39,220	8	42,629
Other Western Europe						
Switzerland	2,095	950	6,304	2,859	201	3,073
Finland	247	112	15,616	7,092	6,223	5,000
Sweden	137	62	1,297	588	848	590
Others*	57	26	1,599	725	2,688	272
**Subtotal	2,536	1,150	24,815	11,254	879	8,935
Former USSR						
Russian Federation	94,004	42,632	695,278	315,319	640	258,058
Latvia	207	94	12,906	5,853	6,127	4,173

Continued on page 49

Table 3-19

Change in Poultry Exports (Continued from page 48)

Area or Country	Fiscal Year1993 Thousands of Pounds	Metric Tons	Thousands of Pounds	Fiscal Year1994 Metric Tons	Percentage Change from FY 1993	Fiscal Year 1994 \$ Value (\$ thousands)
Turkmenistan	0	0	30,328	13,754	—	17,949
Ukraine	0	0	1,142	518	—	1,404
Others*	335	152	880	399	163	268
**Subtotal	94,546	42,878	740,534	335,843	683	281,852
Eastern Europe						
Poland	122,463	55,539	179,549	81,428	47	59,512
Romania	65,616	29,758	40,548	18,389	-38	16,952
Macedonia	1,451	658	2,617	1,187	80	941
Bulgaria	2,736	1,241	1,973	895	-28	669
Albania	37	17	3,909	1,773	10,329	1,355
Others*	684	310	2,637	1,196	286	749
**Subtotal	192,988	87,523	231,234	104,868	20	80,178
Middle East						
Qatar	615	279	1,138	516	85	802
Lebanon	7,863	3,566	3,726	1,680	-53	1,261
United Arab Emirates	18,959	8,598	22,306	10,116	18	14,808
Oman	2,026	919	3,843	1,743	90	2,775
Bahrain	2,337	1,060	2,271	1,030	-3	1,879
Kuwait	4,941	2,241	3,870	1,755	-22	3,669
Saudi Arabia	30,266	13,266	26,875	12,188	-11	18,401
Others*	57,760	26,195	629	376	-99	266
**Subtotal	124,768	56,584	64,858	29,414	-48	43,861
Africa						
Egypt	3,565	1,617	7,929	3,586	122	3,573
South Africa	8,979	4,072	10,639	4,825	18	3,963
Others*	5,080	2,304	1,338	607	-74	359
**Subtotal	17,625	7,993	19,907	9,028	13	7,895
Asia						
Malaysia	1,519	689	1,839	834	21	1,174
Hong Kong	457,579	207,519	665,235	301,694	45	230,961
Japan	272,311	123,497	269,122	122,051	-1	156,373
Korea, Republic of	27,514	12,478	34,032	15,434	24	23,766
Singapore	62,130	28,177	68,066	30,869	10	36,840
Indonesia	1,297	588	3,541	1,606	173	2,163
Brunel	5,080	2,304	4,772	2,164	-6	1,852
China (Mainland)	52,680	23,891	65,603	29,752	25	19,262
Taiwan	1,105	501	1,940	880	76	1,240
Others*	776	352	516	234	-34	598
**Subtotal	881,991	399,996	1,114,667	505,518	26	474,229
Oceania						
Western Samoa	8,602	3,901	9,810	4,449	14	3,189
French Pacific Islands	18,738	8,498	19,386	8,782	3	10,488
Marshall Islands	4,018	1,822	4,300	1,950	7	2,155
Micronesia, Federate	4,613	2,092	4,613	2,082	0	2,260
Other Pacific Islands	1,892	658	2,756	1,250	46	1,277
Others*	1,241	563	1,563	709	26	1,087
**Subtotal	38,103	17,734	42,529	19,242	9	20,456
Total	2,174,075	985,975	3,038,177	1,377,858	40	1,420,335

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

*Except for EC countries, countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

**Subtotals may not add up correctly due to rounding.

Information on foreign program review and import reinspection is presented on a calendar-year basis as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included. Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations equal to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division of International Programs evaluates foreign meat and poultry inspection programs through system reviews, including on-site reviews of plants in the eligible country.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

On-site observation of exporting plants and system operations, including facilities, equipment, laboratories, and training, is also conducted. FSIS foreign program officers and other technical experts perform these reviews in eligible exporting countries. An addendum to this report, *Foreign Countries and Plants Certified to Export Meat and Poultry to the United States*, summarizes data from 1994 reviews.

Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring safe, wholesome, and accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems.

About 74 import inspection personnel carried out import reinspection during 1994 at 162 official import establishments.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes reinspection and shipping information from all ports, allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

- amount and kind of products offered from each country and establishment and the amount refused entry;
- results of certification and labeling reinspections;
- results of organoleptic reinspection for defects such as bone, hair, and cartilage; and
- results of laboratory samples tested for residues, proper cooking temperatures, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards at least equal to U.S. standards. Statutes require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing target tissues for specific compounds, and testing for compounds identified by USDA or the origin country as potential contaminants.

Laboratory Sampling

Imported meat and poultry products are sampled for food chemistry and microbiological hazards as well as chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

During 1994, International Programs expanded its microbiological sampling program and analyzed 509 samples for *Listeria monocytogenes*, 3 of which tested positive, and 496 samples for *Salmonella enteritidis*, with no positive results.

Also during 1994, a total of 22,889 residue samples of imported product were analyzed for drug and chemical residues. In only one instance were samples found to contain violative levels.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered may not be used for human food.

Table 4-1

Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the United States during 1994. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized To Export Products to the United States and Number of Inspectors

Country	Authorized 1/1/94	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/94	Licensed Foreign Inspectors
Argentina*	19	2	0	1	18	171
Australia	119	21	7	6	111	749
Austria	15	0	0	0	15	82
Belgium*	7	0	0	0	7	45
Brazil*	41	6	4	2	41	338
Canada	581	9	27	0	599	1,493
Costa Rica	6	0	0	0	6	38
Croatia*	2	0	0	0	2	36
Czechoslovakia	2	0	0	0	2	27
Denmark	128	7	3	1	125	660
Dominican Republic*	6	0	0	0	6	22
Finland	10	2	0	0	8	55
France*	89	34	8	0	63	31
Germany*	11	0	0	0	11	36
Great Britain	2	0	0	0	2	11
Guatemala	3	0	1	0	4	13
Honduras	5	1	0	1	5	26
Hong Kong*	1	0	0	0	1	6
Hungary*	9	0	0	0	9	133
Iceland*	4	0	0	0	4	24
Ireland*	8	0	0	0	8	135
Israel	25	2	0	0	23	42
Italy*	61	1	4	0	64	36
Japan*	3	0	0	0	3	32
Mexico*	23	4	3	1	23	18
Netherlands*	26	1	6	0	31	324
New Zealand	95	4	0	3	94	896
Nicaragua	3	1	1	0	3	18
Paraguay	0	0	4	0	4	---
Poland	30	0	0	0	30	316
Romania	11	0	1	0	12	201
Slovenia*	1	0	0	0	1	7
Spain*	2	0	0	0	2	2
Sweden	22	1	1	0	22	62
Switzerland*	14	1	0	0	13	26
Uruguay*	23	2	1	1	23	200
Total	1,407	99	71	16	1,395	6,311

* Number of inspectors is in accordance with previous year's data

Table 4-2

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the U.S. during 1994 for each compound listed.

Residue Testing Capability of Top 10 Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organophosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina	232,912	232,912	242	986	290	353	1,599	327
Australia	6,362	6,362	6,362	1,724	239	1,819	938	1,808
Brazil 2/ 3/	300	300	--	300	300	300	300	300
Canada 3/	2,335	2,335	2,335	51,575	2,260	2,815	9,975	61,125
Costa Rica	1,065	1,065	63	69	66	47	59	101
Denmark 2/ 3/	240	240	--	--	300	3,100	150	3,600
Honduras	5,404	5,404	27	29	30	26	32	26
Netherlands 1/ 3/	312	312	--	118,118	1,510	9,102	264	500
New Zealand	14,933	1,260	12,690	26,171	--	2,424	2,736	15,765
Nicaragua	9,419	9,419	38	38	38	41	38	38

1/ Netherlands has decided not to include organophosphates in its National Plan because examination for residues of feed contaminants is carried out in accordance with EEC directive 70/524/EEC.

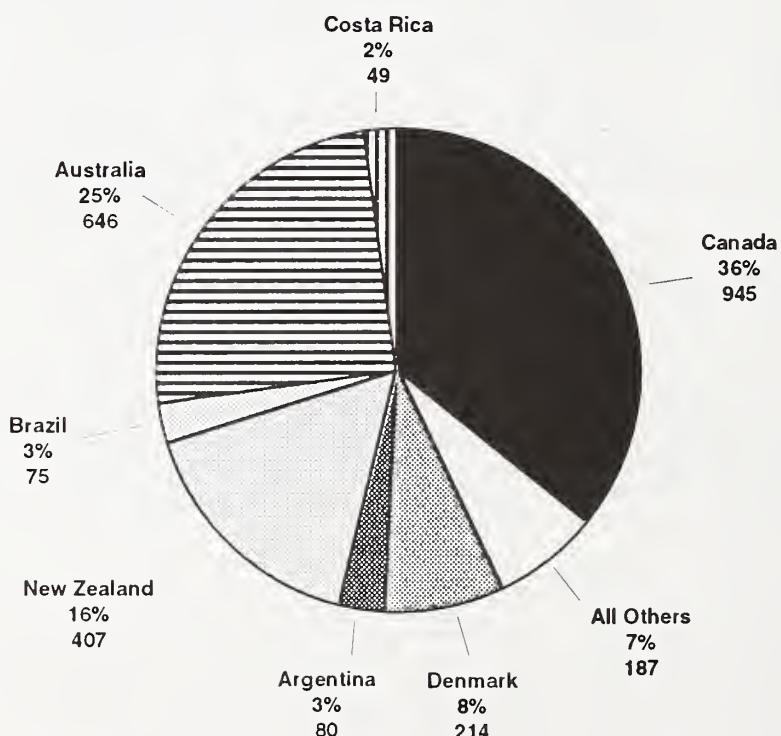
2/ Tests for OP's on a cyclical basis.

3/ 1994 test results are not available, so the 1994 plan is provided.

Exhibit 4-3

Exhibit 4-3 shows the sources of products exported to the United States during 1994. Seven countries were responsible for 93 percent of the products.

Source of Product Imported into the United States by Volume and Percentage



Shown in Millions of Pounds

Total Pounds = 2,603,324,000

Exhibit 4-4

Exhibit 4-4 shows the types of products imported into the United States during 1994.

Types of Products Imported Into the United States by Percentage

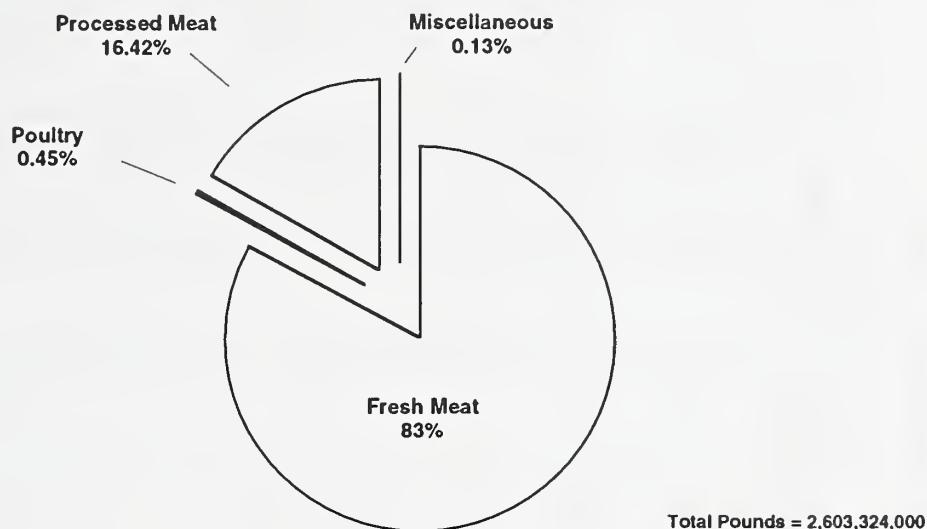
**Table 4-5**

Table 4-5 and tables 4-5A through 4-5G show the volume of products in pounds, by major product category, imported into the United States from each eligible country in 1994.

Imported Meat and Poultry Passed for Entry for All Products

Country of Origin	Pounds Passed for Entry	
	Pounds In Thousands	Metric Tons
Argentina	79,505	36,056
Australia	641,381	290,874
Austria	52	24
Belgium	9,147	4,149
Brazil	74,727	33,890
Canada	940,263	426,422
Croatia	4,962	2,251
Costa Rica	49,034	22,239
Czechoslovakia	72	33
Denmark	213,087	96,637
Dominican Republic	11,939	5,416
Finland	3,693	1,674
France	602	273
Germany	115	52
Guatemala	12,525	5,680
Honduras	35,468	16,085
Hong Kong	1,049	476
Hungary	13,258	6,013
Iceland	144	65
Ireland	5,510	2,499
Israel	525	238
Italy	1,504	682
Japan	12	6
Mexico	3,362	1,526
Netherlands	17,311	7,850
New Zealand	404,969	183,659
Nicaragua	44,910	20,367
Paraguay	38	17
Poland	7,770	3,524
Romania	737	334
Spain	25	11
Sweden	5,369	2,435
Switzerland	50	22
United Kingdom	0	0
Uruguay	5,733	2,599
Total	2,588,848	1,174,078

Table 4-5 A Fresh Beef - Passed for Entry 1994 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	682 (1,505)	237,413 (523,497)	32,371 (71,377)	2,462 (5,429)	101 (222)	273,029 (602,030)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	48,170 (106,214)	52,611 (116,006)	93,310 (205,750)	2,783 (6,136)	1,211 (2,671)	198,085 (436,777)
Croatia	0	0	0	0	0	0
Costa Rica	1 (1)	15,468 (34,107)	6,618 (14,592)	0	95 (210)	22,182 (48,910)
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	36 (79)	0	0	0
Dominican Republic	0	0	4,187 (9,231)	741 (1,633)	0	4,928 (10,864)
Finland	0	0	800 (1,764)	0	0	800 (1,764)
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	3,372 (7,435)	2,308 (5,090)	0	5,680 (12,525)
Honduras	0	0	10,340 (22,800)	5,668 (12,499)	0	16,085 (35,468)
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	7 (15)	1,147 (2,529)	345 (760)	6 (12)	0	6 (12)
Netherlands	0	0	0	0	0	0
New Zealand	173 (381) (28)	155,087 (341,967) (33,481)	10,789 (23,790) (11,310)	544 (1,199) (21)	22 (48) (70)	166,615 (367,385) (44,910)
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	1,724 (3,800)	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	49,045 (108,144)	497,369 (1,096,696)	157,285 (346,813)	5,799 (12,785)	1,538 (3,390)	711,036 (1,567,828)

Table 4-5 B *Processed Beef - Passed for Entry 1994 In U.S. Pounds in Thousands and (Metric Tons)*

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Total
Argentina	47	(105)	16,028	(35,341)	12,081	(26,639)
Australia	0	0	0	0	63	(139)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	34	(75)	1,408	(3,104)	21,965	(48,432)
Canada	0	0	17	(38)	0	0
Croatia	0	0	0	0	0	0
Costa Rica	0	0	44	(97)	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	91	(201)
Mexico	0	0	0	0	0	21
Netherlands	0	0	0	0	0	0
New Zealand	9	(20)	0	0	791	(1,744)
Nicaragua	0	0	0	0	0	1
Paraguay	0	0	0	0	17	(38)
Poland	0	0	0	0	0	0
Romania	0	0	0	0	334	(737)
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	79	(174)	1,119	(2,468)
Total	90	(200)	17,576	(38,755)	36,036	(79,460)
					21,658	(47,760)
					13,874	(30,592)
					Grand Total for Beef	800,270
						(1,764,595)
						89,234
						(196,767)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	0	21	(46)	83 (184)
Austria	0	0	0	0	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	77,958	(171,897)	23,614	(52,070)	167,499 (369,336)
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	52,882 (116,607)
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	874 (1,929)
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Paraguay	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	0	0	562 (1,238)
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Total	77,958	(171,897)	56,372	(124,303)	89,625 (197,625) 111 (244) 224,066 (494,069)

Table 4-5 D

Processed Pork - Passed for Entry 1994 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	107	(236)	0	0	107
Austria	0	0	0	0	20	(43)	0	(43)
Belgium	268	(590)	0	0	1,343	(2,962)	2,536 (5,592)	2 (3)
Brazil	0	0	0	0	0	0	0	4,149 (9,147)
Canada	7,381	(16,275)	1,129 (2,489)	25,997 (57,324)	751 (1,656)	0	0	0
Croatia	0	0	0	0	1,064 (2,346)	500 (1,102)	0	1,646 (3,628)
Costa Rica	9	19	0	0	0	0	0	9 (19)
Czechoslovakia	0	0	0	0	0	0	0	0
Denmark	3,016	(6,650)	1,388 (3,062)	0	24,937 (54,986)	9,824 (21,661)	4,361 (9,616)	43,671 (96,295)
Dominican Republic	0	0	29 (63)	0	7 (15)	0	0	36 (78)
Finland	0	0	0	0	0	0	0	0
France	193	(425)	0	0	1 (2)	0	0	232 (512)
Germany	27	(59)	0	0	0	0	0	52 (115)
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	142	(314)	135 (298)	0	3,734 (8,233)	1,742 (3,840)	0	48 (105)
Iceland	0	0	0	0	0	0	0	0
Ireland	165	(363)	107 (237)	58 (128)	3 (7)	0	0	333 (735)
Israel	0	0	0	0	0	0	0	0
Italy	578	(1,274)	0	0	0	0	0	591 (1,303)
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	1 (2)	0	0	0	1 (2)
Netherlands	526	(1,161)	0	0	1,408 (3,105)	1,526 (3,366)	4,140 (9,145)	7,609 (16,780)
New Zealand	0	0	0	0	0	0	0	0 (1)
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	3,524 (7,770)
Romania	0	0	0	0	0	0	0	0
Spain	31	(69)	0	0	0	0	0	11 (25)
Sweden	6	(13)	0	0	0	0	0	31 (69)
Switzerland	0	0	0	0	0	0	1 (3)	7 (16)
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	12,342	(27,212)	2,788 (6,149)	26,163 (57,690)	36,805 (81,154)	16,128 (35,561)	8,672 (19,122)	436 (965)
								Grand Total for Pork
								327,400 (721,922)

2 Table 4-5 E

Veal - Passed for Entry 1994 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Manufacturing	Carcasses & Cuts	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0
Australia	2,104	(4,640)	1,210	(2,668)	29
Austria	0	0	0	0	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	72	(158)	2,030	(4,477)	2,926
Croatia	0	0	0	0	0
Costa Rica	4	(8)	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	126	(278)	102	(225)	13
New Zealand	3,384	(7,461)	3,343	(7,371)	26
Nicaragua	0	0	0	0	0
Paraguay	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	0	0	(1)
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Total	5,690	(12,545)	6,685	(14,741)	2,994
					14
					(32)
					14
					(32)
					15,383
					(33,921)

Table 4-5 F

Mutton and Lamb; and Goat - Passed for Entry 1994 in U.S. Pounds and (Metric Tons)

Country of Origin	Manufacturing	Mutton and Lamb			Processed	Total	Goat Fresh
		Carcasses & Cuts	Edible Organs	Misc. Fresh			
Argentina	0	0	0	0	0	0	0
Australia	239	(527)	12,405	(27,353)	5	(10)	0
Austria	0	0	0	0	0	62	(137)
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	0	0	12	(26)	15	(32)	107 (237)
Croatia	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	10	(22)	65
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0
Mexico	0	0	5	(11)	0	0	5
Netherlands	0	0	0	0	0	0	(11)
New Zealand	377	(832)	7,775	(17,144)	1,065	(2,349)	58 (127)
Nicaragua	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	17	(38)
Total	616	(1,359)	20,252	(44,656)	1,095 (2,413)	107 (237)	381 (840)
							22,451 (49,505)
							1,688 (3,722)

2 Table 4-5 G

Poultry and Miscellaneous Combinations - Passed for Entry 1994 In U.S. Pounds and (Metric Tons)

Country of Origin	Fresh Poultry	Processed Poultry	Poultry and Miscellaneous Combinations*		Miscellaneous **
			Total	Miscellaneous ***	
Argentina	0	0	0	0	0
Australia	0	0	0	0	37
Austria	0	0	0	0	(82)
Belgium	0	0	0	0	(9)
Brazil	0	0	0	0	0
Canada	1,528	(3,370)	3,031	(6,682)	4,559
Croatia	0	0	0	0	(10,052)
Costa Rica	0	0	0	0	913
Czechoslovakia	0	0	0	0	(2,013)
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	20	(45)	0
Germany	0	0	0	0	21
Guatemala	0	0	0	0	(45)
Honduras	0	0	0	0	0
Hong Kong	476	0	476	(1,049)	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	238	(525)	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Paraguay	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	0	0	(260)
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Total	1,528	(3,370)	3,765	(8,301)	5,293
					(11,671)
					1,593
					(3,512)

* No Horsemeat was imported into the United States for the period 01-01-93 to 12-31-93.

** Processed Varied Combination (more than one species).

Table 4-6

Table 4-6 and tables 4-6A through 4-6G show the volume of products in pounds, and metric tons by major product category, condemned and/or refused entry into the United States from each eligible country in 1994.

Imported Meat and Poultry Condemned and/or Refused Entry for All Products

Country of Origin	Refused for Entry	
	Total Pounds in Thousands	Metric Tons
Argentina	224	492
Australia	2,182	4,812
Austria	0	0
Belgium	86	190
Brazil	307	676
Canada	2,092	4,618
Croatia	75	165
Costa Rica	39	87
Czechoslovakia	0	0
Denmark	220	487
Dominican Republic	110	242
Finland	2	5
France	0	1
Germany	0	0
Guatemala	81	179
Honduras	77	170
Hong Kong	0	0
Hungary	7	16
Iceland	13	29
Ireland	51	114
Israel	4	8
Italy	0	0
Japan	0	0
Mexico	27	58
Netherlands	24	53
New Zealand	826	1,819
Nicaragua	81	178
Paraguay	0	0
Poland	0	0
Romania	4	9
Spain	11	25
Sweden	3	6
Switzerland	0	0
United Kingdom	0	0
Uruguay	17	37
Total	6,563	14,476

64 Table 4-6 A

Fresh Beef - Refused Entry 1994 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Fresh Beef					Total
	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	
Argentina	0	0	0	0	0	0
Australia	76 (166)	1,015 (2,237)	171 (378)	34 (75)	16 (36)	1,312 (2,892)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	276 (610)	467 (1,029)	655 (1,445)	28 (61)	22 (50)	1,448 (3,195)
Croatia	0	0	0	0	0	0
Costa Rica	0	0	39 (87)	0	0	39 (87)
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	2 (5)	0	0	2 (5)
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	81 (179)	0	0	0	0	81 (179)
Honduras	0	0	77 (170)	0	0	77 (170)
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	21 (45)	0	(3)	4 (10)	27 (58)
Netherlands	0	0	0	0	0	0
New Zealand	1 (2)	564 (1,244)	56 (123)	0	0	621 (1,369)
Nicaragua	0	81 (178)	0	0	0	81 (178)
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	3 (6)	0	0	0	3 (6)
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	353 (778)	2,460 (5,422)	892 (1,967)	62 (136)	42 (96)	3,809 (8,399)

Table 4-6 B

Processed Beef - Refused Entry 1994 In U.S. Pounds in Thousands (Metric Tons)

Country of Origin	Processed Beef				Misc. Processed	Total
	Cured Beef	Cooked Beef	Corned Beef	Other Canned		
Argentina	0	0	149	(328)	38	(83)
Australia	0	0	0	(10)	0	0
Austria	0	0	0	0	0	5
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	93	(205)	214	(471)
Croatia	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	1	(1)	16	(36)
Total	0	0	149	(328)	347	(764)
			137	(299)	18	(40)
					Grand Total for Beef	4,460 (9,830)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	0	0	0	0
Austria	0	0	0	0	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	102	(226)	88	(193)	371 (819)
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	42	(92)	9	(21)	51 (113)
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Paraguay	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	0	0	0
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Total	102	(226)	252	(554)	440 (973) 0 0 794 (1,753)

Table 4-6 D

Processed Pork - Refused Entry 1994 In U.S. Pounds in Thousands (Metric Tons)

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham	Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	4	(10)
Austria	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0
Canada	4	(10)	0	0	20	(44)	66	(145)	86 (190)
Croatia	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0	0	0
Denmark	3	(6)	0	0	5	(12)	12	(27)	38 (85)
Dominican Republic	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0
Total	7	(16)	18	(40)	24	(56)	7	(17)	25 (56)
									102 (225)
									11 (25)
									194 (435)
									988 (2,188)

Table 4-6 E

Veal - Refused Entry 1994 In U.S. Pounds in Thousands (Metric Tons)

Country of Origin	Manufacturing	Veal			Total
		Carcasses & Cuts	Misc. Fresh	Processed	
Argentina	0	0	0	0	0
Australia	23	(51)	0	24	0
Austria	0	0	0	0	(52)
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	0	0	0	0
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	89	(195)	0	89	(195)
Nicaragua	0	0	0	0	0
Paraguay	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	0	0	0
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Total	112	(246)	1	(1)	0
					113 (247)

Table 4-6 F

Mutton and Lamb; Goat - Refused Entry 1994 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Manufacturing	Mutton and Lamb			Total	Goat Fresh	
		Carcasses	& Cuts	Edible Organs	Misc. Fresh	Processed	
Argentina	0	0	0	0	0	0	0
Australia	16	0	659 (36)	0	0	0	0
Austria	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	0	0	0	0	0	0	0
Croatia	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	5	0	(11)	0	0	5	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	81	(178)	(2)	2	(5)	87	(192)
New Zealand	0	0	0	0	0	0	28
Nicaragua	0	0	0	0	0	0	(61)
Paraguay	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Total	17	(38)	745 (1,643)	2 (5)	0 0	3 (7)	767 (1,693)
							190 (419)

Table 4-6 G

**Poultry and Miscellaneous Combinations* - Refused Entry 1994
In U. S. Pounds in Thousands and (Metric Tons)**

Country of Origin	Fresh Poultry	Processed Poultry	Total Poultry	Miscellaneous **
Argentina	0	0	0	0
Australia	0	0	0	0
Austria	0	0	0	0
Belgium	0	0	0	0
Brazil	0	0	0	0
Canada	0	40 (88)	40 (88)	1 (2)
Croatia	0	0	0	0
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	0
Dominican Republic	0	0	0	0
Finland	0	0	0	0
France	0	(1)	0 (1)	0
Germany	0	0	0	0
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	0	0	0
Hungary	0	0	0	0
Iceland	0	0	0	0
Ireland	0	0	0	0
Israel	0	4 (8)	4 (8)	0
Italy	0	0	0	0
Japan	0	0	0	0
Mexico	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	0
Nicaragua	0	0	0	0
Paraguay	0	0	0	0
Poland	0	0	0	0
Romania	0	0	0	0
Spain	0	0	0	0
Sweden	0	0	0	0
Switzerland	0	0	0	0
United Kingdom	0	0	0	0
Uruguay	0	0	0	0
Total Pounds	0	0	44 (97)	1 (2)

* No horsemeat was imported into the United States for the period 01-01-93 to 12-31-93

** Processed Varied Combination (more than one species).

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of pounds (metric tons) and lots rejected for each reason during 1994.

Reasons for product rejection

Total Product Refused Entry	Pounds in Thousands (Metric Tons)	Lots
Contamination	5,945 (2,696)	286
Processing Defects	3,302 (1,497)	143
Unsound Condition	710 (321)	42
Violative Net Weight	174 (78)	22
Pathological Defects	768 (348)	43
Transportation Damage	1,422 (645)	7,086
Labeling Defects	155 (70)	53
Missing Shipping Marks	503 (228)	628
Composition/Standard	249 (112)	9
APHIS Veterinary Service Requirements	261 (118)	3
Residues	8 (4)	1
Miscellaneous	150 (68)	30
Container Condition	831 (376)	53
Total Refused Entry	14,478 (6,561)	8,399

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